

Piekenierskloof Grenache Rosé 2015

Nestled in the Citrusdal Mountains, some 50 kilometers north of Swartland, is the magnificent Piekenierskloof plateau, which provides the perfect natural environment for vineyards to thrive. At 750 meters above sea level, the plateau's climate is characterised by hot (warm) days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted in the 1950's are still used in the production of Piekenierskloof Wine Company's range of Fairtrade wines.

IN THE VINEYARD

Grapes are sourced from the Piekenierskloof region. Vineyards are planted in 1968, which makes the vines 47 years old. These vineyards are all bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 4 tons per hectare and hand harvested beginning of March 2015.

WINEMAKING

Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavours. Cool crushed grapes underwent a three hour skin contact in static drainers before being fermented under controlled conditions at 11°C. 50% of the wine were fermented in new 300L barrels for 15 days.

WINE INFORMATION

Production area: Piekenierskloof
Cultivar : 100% Grenache

TECHNICAL INFORMATION

Alcohol: 12.95 vol %
pH: 3.26
Total Acid: 6.3 g/l
RS: 2.93 g/l

TASTING NOTE

This unique Rosé was carefully crafted with abundance of succulent strawberry, luscious cherry and raspberry flavours with subtle rose petal undertones that forms a surprisingly delicious experience.

FOOD PAIRING

The best dishes to pair with are salads, light pasta and rice dishes, especially with seafood (sushi, lightly cooked shellfish, grilled fish) and goats' cheeses. Perfect hot weather drinking Rosé.

Serve between 7 – 9 °C for best results and can cellar for 1 - 2 years.

