



Piekenierskloof
WINES






2024 Old Vine Carel van Zyl Grenache Noir

Winemaking

Grapes were handpicked early in the morning. 30% whole bunch grapes were added to the destemmed grapes in a wooden foudre. Grapes were cold-soaked for a few days and fermentation temperature was then kept below 22°C. Punch-downs and pump-overs were given to enhance flavour and colour extraction. After fermentation, the wine was pressed of the skins into 500l older barrels for maturation space of 8 months before being bottled. After bottling wine was matured for six months in bottle before being released.

Tasting Profile

This wine unveils a lively bouquet of blue berries, raspberries and violets on the nose and mouth-feel. Fresh fruit on the pallet ending with a well-balanced, silky tannin structure. A subtle hint of white pepper spice lingers, adding a refined, elegant finish.

 14 - 16 Serving Temp	 8 - 10 CellarLife	 13.64 %ALC Vol%
 Bergendal and Heidedal	 pH: 3.44 Total Acid: 5.8 g/l Residual sugar: 3.4 g/l	



100%

Grenache Noir



Food Pairing

Ideal companions for this wine include pasta, a hearty meat platter, seafood pasta, white cheddar, matured white cheeses, parma ham, and tomato-based stews.



Sipping Stories

The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenated by cold air in the evenings during the growing season.

The 2024 harvest season was marked by both challenges and promising outcomes, reflecting the resilience and adaptability of the vines.

The season commenced with an exceptionally wet and cold winter, leading to saturated soils and flooding in certain areas. As summer approached, the weather shifted to dry and windy conditions, contributed to reduced crop sizes due to vine stress and accelerated ripening.

The dryland bush vines demonstrated remarkable resilience, producing small, concentrated berries with intense flavours. The Grenache noir grapes benefited from extended ripening period, due to being a later-ripening variety, resulting in wines with exceptional colour and tannin structure.