



PIEKENIERSKLOOF

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.

VINTAGE

2021 vintage was preceded by a winter which again saw decent rains after a series of dry winters in the wineland of the Cape. The wines are concentrated and fresh with modest alcohols.

WINEMAKING

Grapes were handpicked early in the morning allowing the fruit to retain their natural flavour. Only the free run juice was used, allowed to settle and underwent spontaneous fermentation, fermenting in a combination of stainless steel tanks and 500L French oak barrels. The wine matured for a further 6 months in 500 litre French oak barrels of which 30% was new, the remainder second and third fill.



TECHNICAL DETAIL

Year planted:	1962
Farm:	Bergendal
Altitude:	620m
Average annual rainfall:	550mm
Variety:	Chenin Blanc
Rootstock:	Own roots (ungrafted)
Trellis system:	Bush vine
Alcohol	13,44%
Extract:	22,8g/l
Residual sugar:	2,6g/l
Total acidity:	6,1 g/l
pH:	3,42
Free SO2:	31mg/l
Total SO2:	124mg/l

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