

2022 Piekenierskloof Chardonnay

100%

Chardonnay

Winemaking

Grapes were handpicked early in the morning, allowing the fruit to maintain their natural flavour. After crushing only free run juice was used, allowed to settle and inoculated with selected yeast strain. Fermentation took place in barrels, before being racked and matured in barrels for 12 months.



Food Pairing

Exceptional with shellfish, vegetarian dishes containing aubergine, leeks and peppers, salads with a light vinaigrette or tangy mayonnaise, oysters, asparagus with hollandaise and goat's milk cheese.



Sipping Stories






Vinified towards the end of February from a low yielding Chardonnay vineyard on the Piekenierskloof plateau. Growing on weathered sandstone soils at an altitude of 600 meters, the north-south row direction facilitates effective cooling by the south easterly breezes from the Atlantic ocean during the afternoon in the growing season.

Tasting Profile

A barrel fermented Chardonnay from pristine Piekenierskloof fruit showing a complex range of stone fruit and citrus notes. These flavours are enhanced by subtle toasty oak notes gained during maturation of 12 months in 300 liter French oak barrels, of which were 70% new oak.



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 warm days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted since the 1960's is still used in the production of Piekenierskloof Wine Company's range of wines.

 10 - 12 Serving Temp	 3 - 6 Cellar Life	 12.42 %ALC Vol %
 Piekenierskloof	 pH: 3.63 Total Acid: 5.7 g/l Residual sugar: 2.9 g/l	