

# 2022 Piekenierskloof Shiraz

100%

Shiraz

## Winemaking

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation also took place in the tank. This wine was matured for 12 months in 50% new and 50% old French oak 300l barrels.

## Tasting Profile

This Shiraz exhibits notable resemblances to a Crozes-Hermitage, featuring pronounced notes of black olive and blackberry. The tannins are velvety, and the oak integration is seamless. Accents of violets and liquorice complement its medium-bodied profile, showcasing a well-structured and dry tannin foundation. Overall, it boasts a harmonious and well-balanced character.



## Food Pairing

This Shiraz pairs well with strong flavoured red meat dishes, such as lamb stews and kudu fillet.



## Sipping Stories

Grapes are sourced from vineyards in the Piekenierskloof region. These vineyards are all non-irrigated bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 5 tons per hectare and hand harvested during the second week of February.

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.



16 - 18  
Serving Temp



8 - 10  
Cellar Life



13.63  
%ALC Vol %



Piekenierskloof



pH: 3.59  
Total Acid: 5.3 g/l  
Residual sugar: 3.7 g/l