



Piekenierskloof  
WINES

# 2023 Stonedance Hutton Red



Shiraz



Mourvedre



Grenache noir

## Winemaking

Grapes were handpicked, destemmed and cold soaked for 12 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in tank, The different varieties were matured separately in old French oak barrels for 12 months before being blended and bottled.



## Food Pairing

One could drink the Heirloom Red with practically anything from charcuterie to cheese - roast chicken, pork belly, lamb meatballs, grilled lamb and even turkey.

## Tasting Profile

This wine shows ripe black fruit, currants, black olives with notes of aniseed and red tea leaf on the nose. Complex, medium bodied and layered blend with smooth well integrated tannin structure. Well-rounded with a long, elegant finish.



## Sipping Stories

Grapes are sourced from Fairtrade certified vineyards in the Swartland region. These vineyards grow on red Hutton soils.

The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strive to increase this expression of place during growing and winemaking – in order to craft characterful wines – a process we describe as 'dancing with stones'.



14 - 16 Serving Temp	3 - 5 CellarLife	14.5 %ALC Vol%
Swartland	pH: 3.62 Total Acid: 5.5 g/l Residual sugar: 3.7 g/l	