

# 2024 Piekenierskloof Chenin Blanc

100%

Chenin Blanc

## Winemaking

Grapes were handpicked very early in the morning allowing the fruit to maintain their natural flavour. Skin contact was given for 6 hours before being crushed. Only the free run juice was used and then allowed to settle. Natural fermentation took place in stainless steel until about 13°C Balling, before being inoculated with a cultivated yeast strain. The wine was left on the lees for about 6 weeks before being racked. A small portion (15%) of the wine was matured in older French oak 300-liter barrels for 4 months.

## Tasting Profile

The aroma of this wine is characterized by yellow peach, ripe pear and apricot, while the palate delights in juicy tropical fruit, accentuated by gentle hints of lime. This wine exhibits a mineral essence and maintains a refreshing, lingering finish.



## Food Pairing

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



## Sipping Stories

Grapes are sourced from vineyards in the Piekenierskloof region. They are dry land bush vine vineyards and grow on sandy loam soils. The vines are farmed meticulously and the yield between 5 and 8 ton per hectare. Harvesting took place from middle to end 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.



10 - 12  
Serving Temp



3 - 6  
Cellar Life



13  
%ALC Vol %



Piekenierskloof



pH: 3.31  
Total Acid: 6.5 g/l  
Residual sugar: 2.0 g/l