

2023 Piekenierskloof Cinsault

Winemaking

Grapes are handpicked and cold soaked for 12 hours. Fermentation is initiated with selected yeast strains and is kept under 24°C. Malolactic fermentation is completed in tank, 50% of the wine is matured for 8 months in older 300l French oak barrels.



Food Pairing

Reduced baby marrow tomato pasta with black olives to give it a Mediterranean twist. Also goes well with seafood, sushi, pizza, pasta and chicken dishes.



Sipping Stories






Grapes are sourced from vineyards in the Piekenierskloof region from vineyards that were planted in 1976. These vineyards are all unirrigated 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 second week of March.

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.

Tasting Profile

A sophisticated and velvety wine displaying a rich hue and concentrated essence perfect for Cinsault. Bursting with notes of red berries, cherries, and sweet dark spices. The wine is impeccably balanced, featuring lively fine tannins and an elegant complexity that lingers on a prolonged finish.



 14 - 16 Serving Temp	 3 - 6 Cellar Life	 14.27 %ALC Vol %
 Piekenierskloof	 pH: 3.57 Total Acid: 5.2 g/l Residual sugar: 3.1 g/l	