

2023 Piekenierskloof Tannat

100%

Tannat

Winemaking

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. During fermentation the wine is pumped-over regularly with splashing for oxygen. Malolactic fermentation is co-inoculated with alcoholic fermentation. The wine is then matured in older french oak 225L barrels for 12 months.

Tasting Profile

A good balance between red and black fruit, with notes of buchu, spice and toastiness. Well-structured tannins, making it a great companion for hearty dishes.



Food Pairing

This wine goes well with beef steak or venison. A nice Kudu fillet is a perfect match!








Sipping Stories

The Tannat is vinified from a single bush vine vineyard on a north facing slope on the farm Heidedal. The national grape of Uruguay, Tannat's second home after Madiran in Southwest France, is famous for its intense blueberry flavour, similar to that of Cabernet Sauvignon. It ripens earlier though and is much more drought resistant, making it a good contender for the name 'Piekenierskloof's little Cabernet'.

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	 12.5 %ALC Vol %
 Piekenierskloof	 pH: 3.44 Total Acid: 6.0 g/l Residual sugar: 3.9 g/l	