

2024 Piekenierskloof Grenache Rosé

Winemaking

Grapes were handpicked very early in the morning allowing the grapes to maintain their fruitiness and flavour. The grapes were whole bunched pressed to only subtract the freerun and allowed for minimum skin contact, before being settled overnight. The wine was inoculated with a selective yeast strain and fermented under controlled conditions at 13 - 14°C.

Tasting Profile

This unique rosé was carefully crafted and displays an abundance of strawberry, sweet cherry and candy floss flavours with subtle rose petal undertones that forms a surprisingly delicious experience.



Food Pairing

The best dishes to pair it with are white meat salads, light pasta, parma and prosciutto ham, porchetta roast and especially seafood (sushi, lightly cooked shellfish, grilled fish). It is the perfect wine for a hot summer's day.








Sipping Stories

Piekenierskloof Grenache Rosé is vinified from mature vineyards growing on the slopes of Piekenierskloof plateau. Harvest took place during March 2023. This specific vineyard is situated higher up and called the Baboon vineyard (Bobbejaan blok) due to the baboons that normally helps with natural harvesting of the grapes.

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	 2 - 3 Cellar Life	 13 %ALC Vol %
 Piekenierskloof	 pH: 3.09 Total Acid: 7.1 g/l Residual sugar: 3.5 g/l	