

2024 Piekenierskloof Grenache Blanc

100%

Grenache Blanc

Winemaking

Grapes were handpicked very early in the morning allowing the fruit to maintain their natural flavour. Only the free run juice was used, the juice was allowed to settle. Natural fermentation took place in stainless steel until about 13-degree Balling, thereafter the wine was inoculated with a selected yeast strain and fermented in 3rd and 4th fill 300 and 500l French oak barrels for 4 months. The wine was kept on the lees for about 4 weeks after fermentation before being racked.

Tasting Profile

This wine exhibits notes of white pear and refreshing citrus aromas, complemented by a subtle touch of sweet white floral and soft spices. It offers a rich and velvety texture on the palate, balanced by a refreshing minerality that lingers in a crisp finish.



Food Pairing

Exceptional with white meat dishes or salads, crackling pork belly baked in milk, Thai green curry, vegetarian dishes containing aubergine, leeks and peppers and soft cheeses with mango and ginger preserves.








Sipping Stories

Grapes are sourced from vineyards predominantly in the Piekenierskloof region. These are dry land bush vine vineyards and grow on off-icerly and sandy loam soils. Vineyards are planted in 1987. The Vineyard is meticulously farmed, and yields were about 5 tons per hectare. Harvesting took place in the 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	 12.5 %ALC Vol %
 Piekenierskloof	 pH: 3.17 Total Acid: 6.1 g/l Residual sugar: 1.8 g/l	