

2023 Piekenierskloof Pinotage

Winemaking

Grapes are handpicked, destemmed and cold soaked for 24 hours. Fermentation is initiated with selected yeast strain and is temperature is spiked at 28 degree C and then cooled to 24 degree C. Regular pump-overs with oxygen is given for maximum colour and flavour extraction. Malolactic fermentation is in-oculated with alcoholic fermentation. After fermentation the wine is pressed from the skins to 300 litre French oak barrels, 25% new oak, rest older oak barrels – to mature for 12 months before being bottled.

Tasting Profile

The Pinotage is an excellent example of a pure South African Pinotage, showcasing intense and vibrant dark red fruit, ripe cherries and plums. The mouthfeel has a rich texture, with firm tannins, full bodied and great length.



Food Pairing

This wine pairs well with beef steak or venison - Kudu fillet is a perfect match!








Sipping Stories

Grapes are sourced from vineyards in the Piekenierskloof region. These vineyards are all non-irrigated 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 during the second week 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.



 14 - 16 Serving Temp	 5 - 8 Cellar Life	 14.5 %ALC Vol %
 Piekenierskloof	 pH: 3.59 Total Acid: 6.3 g/l Residual sugar: 2.7 g/l	