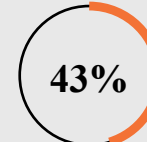
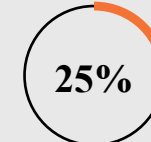




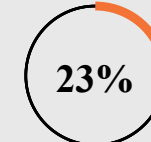
2024 Piekenierskloof Heirloom Red



Shiraz



Grenache



Mourvèdre



Cincault

Winemaking



The varietals were harvested and fermented separately. After malolactic fermentation the wines were matured in 300 litre French oak barrels - 25% new oak, 30% second fill and the rest third and fourth fill. The wines were matured in barrel for 10 months before the individual barrels were tasted and blended to create a harmonious blend that elevates each varietal.

Tasting Profile



Aromas and flavors of vibrant hibiscus, dark berries, violets, prunes, warm spices, licorice, and herbal rooibos tea notes. A complex, full-bodied blend with a layered profile and seamlessly integrated tannins. Well-balanced, it offers a long, refined finish.

16 - 18 Serving Temp	8 - 10 Cellar Life	13.5 %ALC Vol %
Piekenierskloof	pH: 3.5 Total Acid: 5.5 g/l Residual sugar: 3.1 g/l	



Food Pairing

One could drink the Heirloom Red with practically anything from charcuterie to cheese - roast chicken, pork belly, lamb meatballs, garlicky sausages, grilled lamb and even turkey.



Sipping Stories

The 2024 harvest season faced some heavy winter rainfall with wind during the flowering season. Optimal ripening temperatures, but definitely a drier summer period, adding layer of complexity, especially when farming with dryland bushvine vineyards. Nevertheless these old, bushvines, growing on their own roots, showed us why they are so unique - producing one again exceptional fruit.

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.