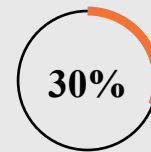




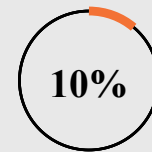
2024 Piekenierskloof Heirloom White



Grenache Blanc



Chenin Blanc



Viognier



Palomino

Winemaking

Varieties were harvested and fermented separately. The wines were fermented and aged in old French oak barrels- second, third and fourth fill for six months. Thereafter the barrels were selected and blended to create a blend that enhance the flavours of each varietal to perfection.



Tasting Profile

This wine reveals a vibrant bouquet of fruit layers, with notes of peach, apricot, and ripe pear, interwoven with delicate floral hints of jasmine and chamomile. It offers a well-balanced palate, with crisp acidity and subtle citrus undertones.



Food Pairing

This wine would be outstanding with seafood paella, sushi, fish curry, mussel soup, spicy grilled scallops, chicken and dried pear dipped in chocolate or just as enjoyable on its own.



Sipping Stories

Grapes grown on Bergendal and Heidedal farms in Piekenierskloof. The Chenin Blanc vineyard was planted in 1962 and the Grenache Blanc in 1994. These vineyards are all bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 5 tons per hectare. Hand harvested middle to end 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 %ALC Vol %
Piekenierskloof	pH: 3.2 Total Acid: 6.1 g/l Residual sugar: 2.5 g/l	