Piekenierskloof
WINES

2025 Old Vine Johan van Zyl Pinotage

Winemaking

Grapes were crushed into a wooden foudre. It was then cold soaked for a few days before alcoholic fermentation started. During fermentation the grapes were punched down 3 times per day and one pumpover for oxygen were given. Malolactic fermentation took place during alcoholic fermentation. After fermentation the wine is racked to 300 litre french oak barrels, 25% new and 75% older oak for maturation of 12 months.

Tasting Profile

This wine exhibits a rich, intense purple hue. On the nose, it evokes red fruit notes, particularly Raspberry, cherries and plums, complemented by subtle hints of toast and spice imparted by the French oak barrels. The palate is well-balanced and full-bodied, featuring ample tannins that promise a remarkable aging potential.

16 - 18 Serving Temp	8 - 10 CellarLife	14.18 %ALC Vol%
Piekenierskloof	pH: 3.60 Total Acid: 5.4 g/l Residual sugar: 3.2 g/l	

100%
Pinotage

Food Pairing

Pair with braaivleis or any type of roast as well as hearty stews.

Sipping Stories

The Piekenierskloof plateau is situated 160 km north of Cape Town and 50 km from the Atlantic ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenated by cold air in the evenings during the growing season.

The 2025 vintage in Piekenierskloof is widely regarded as one of the finest of the past decade, delivering exceptional fruit purity, balance and site expression. Following a dry, moderate growing season, vines benefited from healthy canopies, low disease pressure, and slow, even ripening - ideal conditions for preserving natural acidity and building flavour concentration.Winter rainfall replenished soil moisture, supporting dryland bush vines through the warm summer months.