

# Piekenierskloof Cabernet Sauvignon 2018

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 hot (warm) days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted in the 1950's are still used in the production of Piekenierskloof Wine Company's range of Fairtrade wines.

## IN THE VINEYARD

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 March.

## WINEMAKING

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. This wine was fermented in 3000L French oak barrels. During fermentation the grape cap is punched down 4 times per day for maximum extraction. Fermented dry on the skins and pressed off to barrel for malo-lactic fermentation. The wine is raked for maturation of 18 months in 30% new and 70% second fill and older 225L French oak barrels.

## WINE INFORMATION

Production area: Piekenierskloof  
Cultivar : 100% Cabernet Sauvignon

## TECHNICAL INFORMATION

Alcohol: 13.87 vol %  
pH: 3.42  
Total Acid: 6.2 g/l  
RS: 4 g/l

## TASTING NOTE

This Cabernet Sauvignon is a very good example of typical South African Cabernet with an intense dark red colour with good vibrancies. The nose reminds of cassis, dark chocolate and tobacco notes. Firm tannins, a definite richness in texture, full bodied and great length.

## FOOD PAIRING

This wine goes well with beef steak or venison. A nice Kudu fillet is a perfect match!

Serve between 15 -18°C for best results and can cellar for 8– 10 years.

