

Piekenierskloof Heirloom Red 2015

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 characterized 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 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 in March 2015 at a balling of 26..

WINEMAKING

Fermented at controlled temperature for 8 days (24°C). 50% wood matured for 14 months in 225Lt French & American barrels, the other 50% of the wine was matured with a blend of 50% American and 50% French oak staves.

WINE INFORMATION

Production area: Piekenierskloof

Cultivar : 45% Grenache, 45% Shiraz, 5% Mourvèdre, 5% Tannat

TECHNICAL INFORMATION

Alcohol: 14 vol %
pH: 3.54
Total Acid: 5.5 g/l
RS: 2.5 g/l

TASTING NOTE

Showing beautiful sour cherries, ripe currants, aniseed with notes of white pepper, vanilla pod, forest floor and tea leaf. Complex, medium bodied and layered blend with smooth well integrated tannin structure. Well rounded with a long elegant finish on aftertaste.

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.

Serve between 16 - 18 °C for best results and can cellar for 6 – 8 years.

