



PIEKENIERSKLOOF

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.

VINTAGE

2018 was a challenging vintage with most of the Cape Winelands suffering from several years of very low rainfall. Whilst bush vines are quite resilient, the accumulative effect of the continuous drought decreased the already low yield even more. Greater care had to be taken to pick at the right time - successful wines are concentrated and sound.

WINEMAKING

Grapes were handpicked and cold soaked for 24 hours. Fermentation was initiated with selected yeast strains and kept under 24°C. Malolactic fermentation completed in tank. 50% of the wine matured for 12 months in 2nd, 3rd and 4th fill 500L French oak barrels and the balance in stainless steel tanks.



TECHNICAL DETAIL

Year planted:	1976 (42 years old in 2018)
Farm:	Heidedal
Altitude:	620m
Average annual rainfall:	550mm
Rainfall 2018:	480mm
Variety:	Cinsault
Rootstock:	Own roots (ungrafted)
Trellis system:	Bush vine
Alcohol	13,96%
Extract:	32,5g/l
Residual sugar:	3,6g/l
Total acidity:	5,4g/l
pH:	3,67
Free SO₂:	38 mg/l
Total SO₂:	113 mg/l