

# Piekenierskloof Cinsault 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 from vineyards that were planted in 1976. These vineyards are all unirrigated 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 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 24°C. Malolactic fermentation is completed in tank, 50% of the wine is matured for 12 months, 2, 3 and 4<sup>th</sup> fill in 500L French oak barrels and the rest in stainless steel tanks.

## WINE INFORMATION

Production area: Piekenierskloof  
Cultivar : 100% Cinsault

## TECHNICAL INFORMATION

Alcohol: 14.14%  
pH: 3.48  
Total Acid: 5.1 g/l  
RS: 2.6 g/l

## TASTING NOTE

An elegant and velvety wine with good colour and concentration for Cinsault. Red berries and cherries, savoury black olives and black spice. Well balanced with lively fine tannins and an elegant complexity on a long finish

## FOOD PAIRING

Reduced bone marrow tomato pasta with black olives to give it a Mediterranean twist. Also goes well with seafood, sushi, pizza, pasta and chicken dishes

Serve between 10 -12°C for best results and can cellar for 5 – 6 years.

