

# Piekenierskloof

## Johan van Zyl Pinotage 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 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 2017.

### WINEMAKING

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in tank. The oak used on this Pinotage is 50% new barrels and 50% second fill barrels. The wine is matured in 225L French oak barrels for 18 months.

### WINE INFORMATION

Production area: Piekenierskloof  
Cultivar : 100% Pinotage

### TECHNICAL INFORMATION

Alcohol: 14 vol %  
pH: 3.49  
Total Acid: 5.7 g/l  
RS: 3.6 g/l

### TASTING NOTE

This wine has a deep, dark purple colour. The nose reminds of red fruit, raspberry and cherries with hints of toast and vanilla from the French oak barrels. The pallet is full bodied with lots of tannin that will make this wine last for at least 20 years.

### FOOD PAIRING

This wine pairs well with serious red meat dishes and especially Indian cuisine.

Serve between 15 -18°C for best results and can cellar for 20 years.

