



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

After a brief cold soak the must was punched down in 3000 litre fudres, three times daily during fermentation, and pressed just before completion of alcoholic fermentation. It was racked to 50% new 225 litre French oak barrels and 50% older 225 litre French oak barrels. Malolactic fermentation took place in barrel and was followed by maturation of 18 months prior to racking and bottling.



TECHNICAL DETAIL

Year planted:	1976 (42 years old in 2018)
Farm:	Heidedal
Altitude:	620m
Average annual rainfall:	550mm
Rainfall 2018:	480mm
Variety:	Pinotage
Rootstock:	Own roots (ungrafted)
Trellis system:	Bush vine
Alcohol	14,00%
Extract:	34,8g/l
Residual sugar:	3,6g/l
Total acidity:	5,7g/l
pH:	3,49
Free SO2:	31 mg/l
Total SO2:	112 mg/l