

Piekenierskloof Pinotage 2019

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. 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 February.

WINEMAKING

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. During fermentation the cap is punched down 4 times per day for maximum extraction. It ferments dry on the skins and is pressed off to barrel for malo-lactic fermentation. It matures for 14 months in 30% new and 70% second fill and older 225L French oak barrels.

WINE INFORMATION

Production area: Piekenierskloof
Cultivar : 100% Pinotage

TECHNICAL INFORMATION

Alcohol: 14.5 vol %
pH: 3.71
Total Acid: 5.4 g/l
RS: 3.8 g/l

TASTING NOTE

This Pinotage is an excellent example of South Africa's native grape, showcasing an intense and vibrant dark red colour, typical of the variety. The nose reminds of cassis, red fruit, dark chocolate and tobacco notes followed by firm tannins, a definite richness in texture, full body and great length.

FOOD PAIRING

This wine pairs well with beef steak or venison - Kudu fillet is a perfect match!

Serve between 15 -18°C for best results and can cellar for 8– 10 years.

