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Tierhoek Straw Wine NV

An unctuous wine of immense concentrated flavours of dried apricots and honey. The sweetness is balanced by a fresh natural fruit acidity leaving a clean finish on the palate.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Tierhoek
winemaker : Adam Mason + Roger Burton
wine of origin : Piekenierskloof
analysis : **alc :** 10.0 % vol **rs :** 296.0 g/l **pH :** 3.77 **ta :** 7.8 g/l **so2 :** 152 mg/l **fso2 :** 16 mg/l
type : Dessert **style :** Sweet **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 375ml **closure :** Cork

ageing : Will age for decades.

Winemakers Word:
This is a fantastic way to make sweet wine in a Mediterranean climate. The grapes are selected from a 30 year old Chenin block and are picked at the same ripeness level as the table wine (23°-25°B) to preserve the primary fruit character and the acidity, both of which are needed in a great sweet wine. The bunches are dried naturally for 2 weeks then pressed and racked into old French-oak barrels where the wine matures for many years in a solera system. Acidity, sweetness and flavour are all concentrated in this method of winemaking.

in the vineyard : These 35 year old Chenin Blanc vines are all rooted on weathered sandstone. They are trellised on an east-facing “skuinskap” system where bunches are only exposed to the late morning sun. Irrigation is only done during drought conditions and all farming methods are organic.

about the harvest: 100% Chenin Blanc, from old vines, picked at normal ripeness then left to dry for 2 weeks on straw mats.

in the cellar : The dried bunches are then pressed and racked into old French oak barrels where they can ferment for up to 6 months.