

## Tierhoek Piekeniers White 2013

A unique blend with fresh, floral and upfront aromatics, an elegant crisp acidity and inviting characteristics of the high altitude Piekenierskloof.

**variety** : Sauvignon Blanc | 40% Sauvignon Blanc, 40% Chardonnay, 20% Viognier

**winery** : Tierhoek

**winemaker** : Roger Burton

**wine of origin** : Piekenierskloof

**analysis** : alc : 1.0 % vol   rs : 1.8 g/l   pH : 3.35   ta : 6.3 g/l   so2 : 77 mg/l   fso2 : 44 mg/l

**type** : White   **style** : Dry

**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

Platter Rating: 4 Stars

### Winemakers Word:

The blend consists of 40% Sauvignon blanc, 40% Chardonnay and 20% Viognier. Grapes were harvested separately when each of the blocks reached optimal ripeness. The juice was kept separately and spontaneous fermentation took place. The wine was kept on the fine lees for 6 months prior to bottling.

**in the vineyard** : The Sauvignon Blanc is from a young trellised blocks on the cooler south facing slopes. The soil is weathered sandstone which accounts for the wines' minerality. While the Chardonnay is on a flat, well drained alluvial patch, which results in the Chardonnay being richer and rounder. All practices are organic.

**in the cellar** : The grapes came from young trellised vines situated on weathered sandstone soil. The yields were kept low between 3-4 tonne per hectare. Organic practices were followed in the vineyards.

