

Piekenierskloof Cinsault 2016

An elegant and velvety wine with good colour and concentration for Cinsault. Red berries and cherries, savoury black olives and black spice. Well balanced with lively fine tannins and an elegant complexity on a long finish.

Reduced bone marrow tomato pasta with black olives to give it a Mediterranean twist. Also goes well with seafood, sushi, pizza, pasta and chicken dishes. Serve between 10 -12 0C for best results.

variety : Cinsaut | 100% Cinsaut

winery : Piekenierskloof Wine Company

winemaker : Jaco Brand

wine of origin : Piekenierskloof

analysis : alc : 13.0 % vol rs : 2.3 g/l pH : 3.22 ta : 6.0 g/l

type : Red **style :** Dry **taste :** Fragrant

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

ageing : Can cellar for 5 – 6 years.

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 unirrigated bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 5 tons per hectare.

about the harvest: Hand harvested second week of March 2016. Grapes are handpicked and cold soaked for 24 hours.

in the cellar : Fermentation is initiated with selected yeast strains and is kept under 24°C. Malolactic fermentation is completed in tank, 50% of the wine is matured for 12 months in 6 year old 225L barrels and the rest in stainless steel tanks, a blend of French and American oak.

