

Piekenierskloof Grenache Blanc 2017

A wine with fresh citrus aromas with lots of green apple and a herbaceous finish. The wine has a fresh but full and smooth mouth feel with a crisp finish.

Exceptional with shellfish, vegetarian dishes containing aubergine, leeks and peppers, salads with a light vinaigrette or tangy mayonnaise, oysters, asparagus with hollandaise and soft cheeses. Serve between 7 - 9 °C for best results.

variety : Grenache | 100% Grenache Blanc

winery : Piekenierskloof Wine Company

winemaker : Jaco Brand

wine of origin : Piekenierskloof

analysis : alc : 13.00 % vol rs : 1.90 g/l pH : 3.44 ta : 5.80 g/l

type : White **style** : Dry **taste** : Fruity

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

ageing : Can cellar for 2 – 3 year.

Nestled in the Citrusdal Mountains, some 50 kilometres 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 predominantly in the Piekenierskloof region. These are bush vineyards and grow on koffiekliip and sandy loam soils. Vineyards are planted in 1987, which makes the vines 29 years old. Vineyard are meticulously farmed and yields were down to 3 tons per hectare because of a very dry year.

about the harvest: Harversting took place middle to end of February. Grapes were handpicked very early in the morning allowing the fruit to retain their natural flavor.

in the cellar : Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting under controlled conditions at 12°C. Wine was fermented in third fill 500L French oak barrels for 4 months.

