

## Piekenierskloof Heirloom White 2017

Complex with layers of tropical fruit, stone fruit, peach and white pears on the palate with notes of citrus. Well balanced acidity, elegant oak with a long lingering finish.

This wine would be outstanding with seafood paella, sushi, fish curry, mussel soup, grilled scallops, chicken and poached apples with yogurt dressing or just as enjoyable on its own. Serve between 10 -12 OC for best results

**variety :** Chenin Blanc | 51% Chenin Blanc, 20% Grenache Blanc, 20% Chardonnay, 9% Verdelho

**winery :** Piekenierskloof Wine Company

**winemaker :** Jaco van Niekerk

**wine of origin :** Piekenierskloof

**analysis :** alc : 13.0 % vol rs : 2.1 g/l pH : 3.33 ta : 6.0 g/l

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

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

2019 Veritas Awards: Silver

**ageing :** Can cellar for 3 – 4 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. Vineyards are planted in (Chenin Blanc 1962), which makes the vines 53 years old. Grenache Blanc 1994 and Chardonnay in 1998. These vineyards are all 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:** Grapes were handpicked very early in the morning allowing the fruit to retain their natural flavor. Hand harvested middle to end February.

**in the cellar :** Only the free run juice was used, allowed to settle and inoculated with selected yeast strain, fermenting in new and second full 500L French and American oak barrels for 4 months.

