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Piekenierskloof Shiraz 2018

Spicy, Leathery notes combined with fynbos.

This Shiraz pairs well with strong flavored red meat dishes, such as lambs curry and kudu fillet. Serve between 10 -12 0C for best results.

variety : Shiraz | 100% Shiraz
winery : Piekenierskloof Wine Company
winemaker : Jaco van Niekerk
wine of origin : Piekenierskloof
analysis : **alc :** 14.0 % vol **rs :** 2.8 g/l **pH :** 3.31 **ta :** 6.3 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous
pack : Bottle **size :** 750ml **closure :** Cork

2019 Tim Atkin - 91 points



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. 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: Hand harvested in March at a balling of 26.

in the cellar : The grapes were punched down and pumped over in 3000 liter French Oak Foudre for 14 months. Malolactic fermentation in the Foudre as well.