

## Piekenierskloof Chenin Blanc 2019

Upfront pears drops, pawpaw with juicy tropical summer melon on the palate with soft notes of lime. Nice mouth filling with hints of mango on a great fresh and 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 goat's milk cheese.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Piekenierskloof Wine Company

**winemaker** : Jaco van Niekerk

**wine of origin** : Piekenierskloof

**analysis** : **alc** : 14.1 % vol **rs** : 2.4 g/l **pH** : 3.2 **ta** : 5.9 g/l

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

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

**ageing** : Can cellar for 2 – 3 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 predominantly in the Piekenierskloof region. These are bush vineyards and grow on koffiekliip and sandy loam soils. Vineyards are planted in 1987. Vineyard are meticulously farmed and yields were down to 3 tons per hectare because of a very dry year. Harvesting took place middle to end of February..

**about the harvest**: 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

