

Piekenierskloof Tannat 2019

An opaque colour hints towards the concentrated nose of black and blueberries that opens up after the first swirl. This is complemented by dark chocolate and charry oak on the palate and completed by a soirée of high quality, ripe tannins.

This wine goes well with beef steak or venison. A nice Kudu fillet is a perfect match!

variety : Tannat | 100% Tannat

winery : Piekenierskloof Wine Company

winemaker : Jaco van Niekerk

wine of origin :

analysis : alc : 14.49 % vol rs : 4.3 g/l pH : 3.64 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

ageing : Can cellar for 8– 10 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 : The Tannat is vinified from a single bush vine vineyard on a north facing slope on the farm Heidedal. The national grape of Uruguay, Tannat's second home after Madiran in Southwest France, is famous for its intense blueberry flavour, similar to that of Cabernet Sauvignon. It ripens earlier though and is much more drought resistant, making it a good contender for the name 'Piekenierskloof's little Cabernet'.

about the harvest: Grapes are handpicked and cold soaked for 24 hours.

in the cellar : Fermentation is initiated with selected yeast strains and is kept under 26°C. This wine was fermented in 3000L French oak barrels. During fermentation the grape cap is punched down 4 times per day for maximum extraction. Fermented dry on the skins and pressed off to barrel for malo-lactic fermentation. The wine is racked for maturation of 18 months in 30% new and 70% second fill and older 225L French oak barrels.

