

Piekenierskloof Chenin Blanc 2021

Yellow peach, pear and apricot on the nose with juicy tropical summer melon on the palate, complemented by soft notes of lime. The palate is concentrated with hints of mango on the 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 : 13.76 % vol rs : 2.8 g/l pH : 3.24 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 warm days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted since the 1960's are still used in the production of Piekenierskloof Wine Company's range of wines.

in the vineyard : Grapes are sourced from vineyards in the Piekenierskloof region. They are bush vine vineyards and grow on sandy loam soils. The vines are farmed meticulously and the yield between 5 and 8 ton per hectare. Harvesting took place from 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 14°C

