

Piekenierskloof Grenache Rose 2021

This unique rosé was carefully crafted and displays an abundance of succulent strawberry, luscious cherry and raspberry flavours with subtle rose petal undertones that forms a surprisingly delicious experience.

The best dishes to pair it with are salads, light pasta, goat's cheese and especially seafood (sushi, lightly cooked shellfish, grilled fish). It is the perfect wine for a hot summer's day.

variety : Grenache | 100% Grenache

winery : Piekenierskloof Wine Company

winemaker : Jaco Van Niekerk

wine of origin : Piekenierskloof

analysis : alc : 12.46 % vol rs : 3.3 g/l pH : 3.09 ta : 5.9 g/l

type : Rose **style** : Dry **taste** : Fruity

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

ageing : Can cellar for 1 - 2 years.

Nestled in the Citrusdal Mountains, some 50 kilometres 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 characterized by warm days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavors. Ungrafted bush vines planted in the 1950's are still used in the production of Piekenierskloof Wine Company's range of wines.

in the vineyard : Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavour.

about the harvest: Hand harvested beginning of March 2018. Grapes were handpicked very early in the morning allowing the grapes to retain their fruitiness and flavours.

in the cellar : After crushing the grapes underwent a three hour skin contact in static drainers before being fermented under controlled conditions at 13°C.

