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Piekenierskloof Shiraz 2020

This Shiraz shows many similarities to a Crozes-Hermitage, with flavours of plum, black olive, blackberry and fennel. The tannins are smooth and the oak very well integrated. It drinks beautifully at present, but will reward patience with increased complexity and character.

This Shiraz pairs well with strong flavoured red meat dishes, such as lamb curry and kudu fillet.



variety : Shiraz | 100% Shiraz
winery : Piekenierskloof Wine Company
winemaker : Jaco van Niekerk
wine of origin : Piekenierskloof
analysis : **alc :** 14.83 % vol **rs :** 4.3 g/l **pH :** 3.55 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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ageing : Can cellar for 6 – 8 years.

Whilst Piekenierskloof is synonymous with Grenache Noir, winemaker Jaco van Niekerk was immensely impressed with a parcel of Shiraz from Bergendal during vintage 2018 and so it followed that the Piekenierskloof Shiraz was added to the winery's signature range.

in the vineyard : Grapes are sourced from vineyards in the Piekenierskloof region. These vineyards are all non-irrigated bush vines and grow on sandy, loam soils.The vineyards are meticulously farmed and managed to yield below 5 tons per hectare and hand harvested during the second week of February.

about the harvest: Grapes are handpicked.

in the cellar : Grapes were cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C.The grapes were punched down and pumped over in 3000 liter French oak foudre. Both malolactic fermentation and maturation of 14 months took place in the foudre.