

Piekenierskloof Chardonnay 2021

A barrel fermented Chardonnay from pristine Piekenierskloof fruit showing a complex range of stone fruit and citrus notes. These flavours are enhanced by subtle toasty oak notes gained during maturation of 6 months in 500 liter French oak barrels.

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 : Chardonnay | 100% Chardonnay

winery : Piekenierskloof Wine Company

winemaker : Jaco van Niekerk

wine of origin : Citrusdal Mountain

analysis : alc : 12.42 % vol rs : 2.9 g/l pH : 3.63 ta : 5.7 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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 : Vinified towards the end of February from a low yielding Chardonnay vineyard on the Piekenierskloof plateau. Growing on weathered sandstone soils at an altitude of 600 meters, the north-south row direction facilitates effective cooling by the south easterly breezes from the Atlantic ocean during the afternoon in the growing season.

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 15°C.

