

# 2021 Piekenierskloof Heirloom Red



## Winemaking

Fermented at controlled temperature for 8 days (24°C). The wine was wood matured for 14 months in 40% new and 60% second fill and older 225L French & American oak barrels.



## Food Pairing

One could drink the Heirloom Red with practically anything from charcuterie to cheese - roast chicken, pork belly, lamb meatballs, garlicky sausages, grilled lamb and even turkey.



## Sipping Stories

Grapes are sourced from vineyards in the Piekenierskloof region. These vineyards are all 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 in March at a balling of 26.






## Tasting Profile

This wine shows smokey black fruit, currants, black olives with notes of aniseed and red tea leaf on the nose. Complex, medium bodied and layered blend with smooth well integrated tannin structure. Well-rounded with a long, elegant finish.



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 is still used in the production of Piekenierskloof Wine Company's range of wines.



 16 - 18 Serving Temp	 8 - 10 Cellar Life	 12.98 %ALC Vol %
 Piekenierskloof	 pH: 3.54 Total Acid: 5.6 g/l Residual sugar: 4.1 g/l	