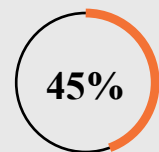
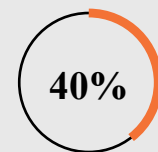


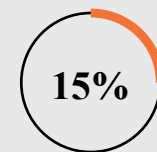
# 2023 Piekenierskloof Heirloom White



Chenin Blanc



Grenache Blanc



Viognier.

## Winemaking

Grapes were handpicked very early in the morning allowing the fruit to maintain their natural flavour. Skin contact for 6 – 8 hours were given, before the free run juice was subtracted and allowed to settle overnight. Natural fermentation took place before being inoculated with selected yeast strains prior to fermentation in 300 litre French oak barrels. After fermentation the wine spent 6 more weeks on fine lees in barrel (15% new, 60% second fill and 25% third fill), before being blended and bottled.

## Tasting Profile

This complex wine unfolds with tiers of tropical fruit, stone fruit, and white pear on the palate, complemented by subtle citrus undertones. The well-balanced acidity, refined oak, and a lingering, crisp finish contribute to its overall elegance.



## Food Pairing

This wine would be outstanding with seafood paella, sushi, fish curry, mussel soup, spicy grilled scallops, chicken and dried pear dipped in chocolate or just as enjoyable on its own.








## Sipping Stories

Grapes grown on Bergendal and Heidedal farms in Piekenierskloof. The Chenin Blanc vineyard was planted in 1962 and the Grenache Blanc in 1994. 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. Hand harvested middle to end February.

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.



 10 - 12 Serving Temp	 3 - 6 Cellar Life	 12.7 %ALC Vol %
 Piekenierskloof	 pH: 3.31 Total Acid: 5.9 g/l Residual sugar: 3.3 g/l	