

SWARTBERG WINGERDE

PIEKENIERSKLOOF



MIRACLE BUSH RED 2019

The Piekenierskloof gets its name from the Dutch soldiers known as the 'piknieniers' (pikemen), sent to the 'Groote Clooff' during the second Khoi-Dutch war in 1673 to protect convoys crossing this mountainous pass. A rugged wilderness with naked rock formation the gnarly bushvines of this region include Grenache noir vines said to have been planted as far back as the early 1700s on the Piekenierskloof plateau. Legend has it that, during his exile years on St-Helena island in the early 19th century, Napoleon Bonaparte used to drink a sweet wine derived from these Grenache noir vines. A unique terroir of dryland farming at an altitude of 550-750m above sea level and the cold harsh west coast sea influence shapes these individual wines.

WINEMAKER'S NOTES: Rudiger Gretschel

If there is an artistic element to winemaking it must be the art of blending. The greater whole must be superior to the sum of its parts. The Miracle Bush Red is a blend of Grenache noir, Syrah and Pinotage. The Pinotage is the backbone and skeleton of this wine, with its fine and structured tannins. The Syrah adds the spicy notes and depth on the palate as well as the deep ruby colour. The lightness and freshness of the Grenache rounds the blend off.

The Pinotage vineyard grown on alluvial soils is 30 years of age. Much like the Syrah and Grenache these bushvines are dryland farmed. Hand-picked, the grapes are chilled overnight in a cold room. The Pinotage is de-stemmed completely, whereas some crushed whole clusters are introduced into the Syrah and Grenache fermentations. Spontaneous fermentations from natural yeasts occurs in concrete fermentation tanks. The wine is allowed to mature in a combination of French 2500l foudre and 225l barrique for 16 months. All oak is seasoned in order to retain the freshness and integrity of the fruit of the grapes. The wine is lightly sulphured and filtered before bottling.

TASTING NOTE:

This red blend of Grenache noir, Syrah and Pinotage has intense spice on the nose with violets and red berry fruit. This is a fresh red wine is lightly textured with ample mid-palate density and a mineral core.

WINE OF ORIGIN:

Piekenierskloof

ANALYSIS:

Alc.	R.S.	T.A.	pH.
12,3 %vol	1,1 g/l	5,54 g/l	3.68

