



# Piekenierskloof, Grenache Blanc, Piekenierskloof, South Africa, 2023

## Producer Profile

Nestled in the Citrusdal Mountains, some 50 km north of Swartland, is the magnificent Piekenierskloof plateau, the area provides the perfect environment for vine cultivation, and is home to the eponymously named Piekenierskloof Wine Company.

First settled by Dutch soldiers 'Piekeniers' deployed from the Cape to explore the unknown Olifants River region, the area today is famous for citrus production, but more importantly for us, this is 'Grenache HQ', boasting one of the largest Grenache plantings in the Cape. Piekenierskloof's dry-land vines, grow in sandy loam soils at an altitude of 650m to 700m and have stood the test of time, consistently bearing small bunches of intense, densely structured and highly flavoured grapes, worthy of preserving. Un-grafted bush vines planted in the 1950s are still used in the production of Piekenierskloof wines, giving them immense character, intensity and authenticity. Under the watchful eye of winemaker, Hendrien Vercueil, Piekenierskloof Wines continue to produce award-winning Rhône-style wines of exceptional quality.

## Viticulture

Grapes are sourced from vineyards predominantly in the Piekenierskloof region. These are bush vineyards and grow on famous koffiekop and sandy loam soils, planted in 1987. Grapes were handpicked in the early morning allowing the fruit to retain its natural freshness and acidity, usually in mid-February.

## Winemaking

Only the free run juice was used, the juice was allowed to settle. Natural fermentation took place in stainless steel until about 13-degree Balling, thereafter the wine was inoculated with a selected yeast strain and fermented in 3rd and 4th fill 300 and 500L French oak barrels for 4 months. The wine was kept on the lees for about 4 weeks after fermentation before being racked.

## Tasting Note

White pear, fresh citrus aromas with a hint of sweet white floral and winter melon on the nose. The wine has a fresh but full and smooth mouth feel but with a crisp minerality finish.

## Food Matching

Exceptional with white meat dishes or salads, crackling pork belly baked in milk, Thai green curry, vegetarian dishes containing aubergine, leeks and peppers and soft cheeses with mango and ginger preserves.



Product code: 4839

### Technical Details

#### Varieties:

Grenache Blanc 100%

**ABV:** 13%

**Closure:** Synthetic cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 4 Months

**Type:** 500 litre French Oak

**% wine oaked:** 100

**% new oak:** None

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