



# Piekenierskloof, Heirloom White, 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 grown on Bergendal and Heidedal farms in Piekenierskloof. The Chenin Blanc vineyard were 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.

## Winemaking

Grapes were handpicked very early in the morning allowing the fruit to retain their natural flavour. Skin contact for 6 – 8 hours, 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 fermenting in 300 litre French oak barrels. After fermentation the wine spent six more weeks on fine lees in barrel. (15% new, 60% second fill and 25% third fill).

## Tasting Note

Complex with layers of dried tropical fruit, stone fruit, peach and apricot and white pears on the palate with notes of citrus. Well balanced acidity, elegant oak with a long lingering finish.

## Food Matching

Outstanding with seafood, sushi, fish curry, grilled scallops, roast chicken or just as enjoyable on its own.



Product code: 4840

## Technical Details

### Varieties:

Chenin Blanc 45%  
Grenache Blanc 40%  
Viognier 15%



**ABV:** 12.5%

**Closure:** Technical cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 6 - 8 Weeks

**Type:** 300 Litre French Oak

**% wine oaked:** 100

**% new oak:** 15

Order online or email [orders@alliancewine.com](mailto:orders@alliancewine.com)