



Piekenierskloof, Old Vine Bergendal Chenin Blanc, Swartland, South Africa, 2022

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

The Bergendal farm was planted in 1962 on the Piekenierskloof plateau situated 160 km north of Cape Town and 50 km from the Atlantic Ocean as the crow flies. At 600 to 750 metres altitude these old, ungrafted bush vines, growing in sandy loam soils, are rejuvenated by cold air in the evenings during the growing season. Grapes are picked by hand early in the morning allowing the fruit to retain its natural flavour.

Winemaking

Only the free-run juice was used, allowed to settle and underwent spontaneous fermentation, fermenting in a combination of stainless steel tanks and 500L French oak barrels. The wine matured for a further 6 months in 500 litre French oak barrels of which 30% was new, the remainder second and third fill.

Tasting Note

Beautiful white blossom, tropical fruit with hints of textural vanilla on the palate. Rich, full and creamy with a well-balanced mid-palate and elegant apricot that lingers on the finish.

Food Matching

This beautifully structured Chenin can be served and paired with varied spicy dishes, full-flavoured fish, roast chicken, duck, pork chops and truffles. Ideal with crayfish, prawns, curries and four-cheese gnocchi.

Awards



Product code: 4838

Technical Details

Varieties:

Chenin Blanc 100%

ABV: 12.5%

Colour: White

Oak Ageing

Time: 6 Months



Style: Still wine
Case Size: 6 x 75cl

Type: 500 litre French Oak
% wine oaked: 100
% new oak: 30

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