



# Piekenierskloof, Old Vine Carel van Zyl Grenache Noir, 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

From the Bergendal and Heidedal farms situated in the Piekenierskloof plateau, 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 rejuvenate by cold air in the evenings during the growing season.

## Winemaking

Grapes were cold-soaked for 24 hours prior to the start of fermentation in stainless steel tanks. Regular pump overs followed and fermentation temperature was kept around 24°C. Malolactic fermentation and maturation for 14 months took place in 500 litre 2nd and 3rd fill French oak barrels.

## Tasting Note

Bountiful juicy red berry, strawberry, earthy and elegant notes of pepper on the palate with hints of cloves, cardamom pod and smokiness. Well balanced with supple fine tannins and a gentle complexity which invites in the next sip.

## Food Matching

Savour with grilled meat on the braai and follow with delicate younger cheeses.



Product code: 4841

### Technical Details

#### Varieties:

Grenache Noir 100%



**ABV:** 13%

**Closure:** Technical cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

**Time:** 14 Months

**Type:** 500 litre French Oak

**% wine oaked:** 100

**% new oak:** None

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