



# Piekenierskloof, Old Vine Samson Straw Wine, Piekenierskloof, South Africa (37.5cl)

## 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

This divine straw wine is produced from a Muscat de Frontignan vineyard planted in 1962. These vines are all bush trained and grow on clay-loam soils. Vineyards as ever with Piekenierskloof are meticulously farmed and managed to yield below 2 tons per hectare. The grapes were hand harvested into small boxes in March.

## Winemaking

After picking the grapes were laid out on drying racks on a bed of straw for two weeks. The whole bunches are then pressed very slowly to release a highly concentrated juice. Only free run juice is used, allowed to settle slightly and inoculated with selected yeast strain for a slow fermentation. The wine matured in used 500L French oak barrels for 12 months.

## Tasting Note

Sublime notes of peach essence, dried apricot and honeysuckle. On the palate it is rich and unctuous, yet with well-balanced acidity and wonderful textural quality from the French oak.

## Food Matching

This pairs wonderfully with desserts, especially dried figs and goat and blue cheeses.

Product code: 4843

### Technical Details

#### Varieties:

Muscat de Frontignan 100%



**ABV:** 11.5%

**Closure:** Technical cork

**Colour:** White

**Style:** Still wine

**Case Size:** 8 x 37.5cl

#### Oak Ageing

**Time:** 12 Months

**Type:** 500 litre French Oak

**% wine oaked:** 100

**% new oak:** None

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