

2025 Piekenierskloof Grenache Noir

100%

Grenache Noir

Winemaking

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 22°C. Regular pump-overs were given with splashing for oxygen. Co-inoculation for malolactic fermentation to complete with alcoholic fermentation. The wine is then matured for 10 months in older 500 and 300 liter french oak barrels.

Tasting Profile

Upfront, abundant red raspberry and cherrie flavours, with notes of aniseed and cumin spice. Finishing with a lively, well-balanced and complex tannin structure.



Food Pairing

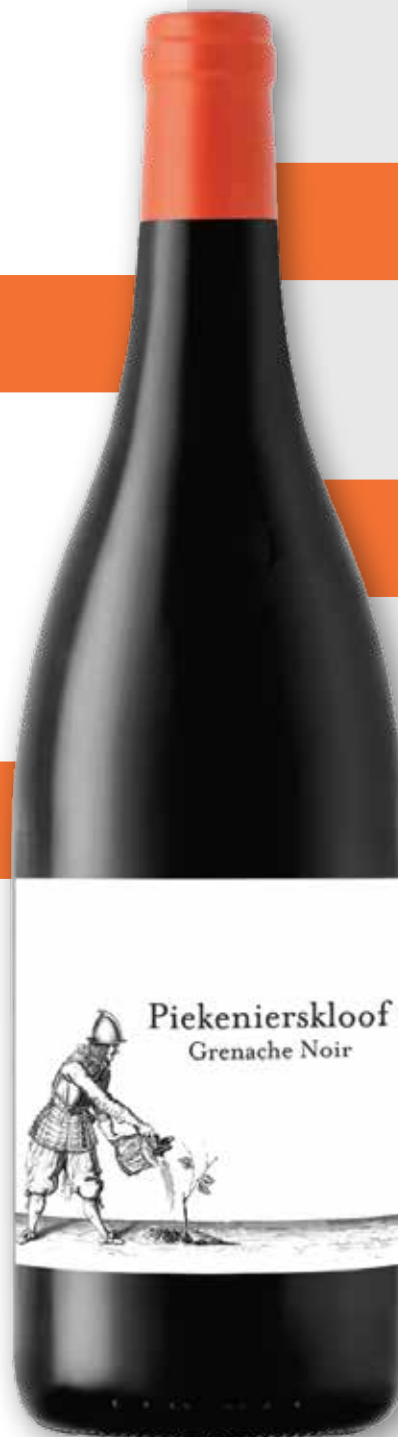
The Grenache goes well with seafood, sushi, pizza, pasta and chicken dishes. A food friendly Grenache!








Sipping Stories

Grapes are sourced from vineyards in the Piekenierskloof region from vineyards that were planted in 1973. These vineyards are all non-irrigated bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 5 tons per hectare and hand harvested during the second week of March.

Nestled in the Citrusdal Mountains, some 50 kilometers north of Swartland, is the magnificent Piekenierskloof plateau, which provides the perfect natural environment for vineyards to thrive. At 750 meters above sea level, the plateau's climate is characterised by warm days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted since the 1960's is still used in the production of Piekenierskloof Wine Company's range of wines.



 14 - 16 Serving Temp	 5 - 8 Cellar Life	 13.92 %ALC Vol %
 Piekenierskloof	 pH: 3.35 Total Acid: 5.5 g/l Residual sugar: 1.3 g/l	