



Hooiwijn, literally 'straw wine' in Afrikaans, where bunches of grapes are placed on racks covered by straw and twice a week turned by hand.

TASTING NOTE

Vivid aromas of apricot, peach, candied citrus peel and marmalade are layered with subtle hints of brioche and roasted nuts. Delicately sweet on the palate with generous fruit flavours following through from the nose, with notes of beeswax and dried pears adding texture and a mouth-coating richness. Excellent balance of sweetness and acidity that cleans the palate, leaving a lingering flavour of pear juice.

VINTAGE CONDITIONS

Piekenierskloof has a warm climate, but enjoys light winds from the southwest which results in cool evenings. The vineyards grow at high altitude, 520m.

VINIFICATION DETAILS

The grapes were harvested at optimal ripeness and left on straw mats for three weeks to dry. This allows the sugars to concentrate and the flavour compounds to fully develop. The grapes were destemmed and pressed before being transferred into barrel for fermentation. The fermentation process was stopped by filtration when the wine reached an alcohol level of approximately 10%. Matured in seasoned 225L and 300L French oak barrels for 6 months before being bottled. Only 2441 bottles were made.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
9.4	233.8
pH	Acidity
3.18	8.4

AWARDS

Tim Atkin MW: 93 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

Half bottle



Vegetarian

Yes



Fining Agent



Closure

Cork



Region

Piekenierskloof



Vegan

Yes