



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

Liquid gold in a glass. This Chenin dried on straw mats shows the essence of the fruit – fresh peaches and persimmon, with mandarin marmalade, grilled peaches and orange blossom on the nose. It follows through on the palate showing flavours of candied ginger, almond pastries and dried herbs. This is a lush, rich wine kept fresh by its tart apple-like acidity and lingering finish.

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. 2018 was a very dry vintage, with an average rainfall of just 317mm.









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 express themselves. 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 old 225L and 300L French oak barrels for 6 months before being bottled. Only 3300 bottles were made.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
9.5	205.3
pH	Acidity
3.59	7.0

ATTRIBUTES

 Origin South Africa	 Variety Chenin Blanc	 Malolactic Fermentation No	 Bottle Size Half bottle	 Vegetarian Yes
 Winemaker Roelof Lotriet	 Fining Agent Bentonite	 Closure Cork	 Region Piekenierskloof	 Vegan Yes