

SWARTBERG WINGERDE

PIEKENIERSKLOOF



MIRACLE BUSH WHITE

2019

The Piekenierskloof gets its name from the Dutch soldiers known as the 'piqeniers' (pikemen), sent to the 'Groote Clooff' during the second Khoi-Dutch war in 1673 to protect convoys crossing this mountainous pass. A rugged wilderness with naked rock formation the gnarly bushvines of this region include Grenache Noir vines said to have been planted as far back as the early 1700s on the Piekenierskloof plateau. Legend has it that, during his exile years on St-Helena island in the early 19th century, Napoleon Bonaparte used to drink a sweet wine derived from these Grenache noir vines. A unique terroir of dryland farming at an altitude of 550-750m (1800 to 2460 ft) above sea level and the cold harsh west coast sea influence shapes these individual wines.

WINEMAKERS NOTES: Rudiger Gretschel

The Miracle Bush White is a blend of 47% Chenin blanc, 40% Grenache blanc and 13% Palomino. The Piekenierskloof must grow the oldest and most exquisite Palomino vineyards in South Africa. This particular Palomino vineyard was planted in 1965. With its inherently low acid content the grapes can be picked at a low balling to make a fresh wine with an intense floral aroma. The Grenache blanc is picked riper to fill out the palate of the blend adding richness, depth and complexity. The Chenin blanc focuses the final blend with its firm acidity and mineral line. These vineyards are all dryland farmed bush vines. Hand-picked, the grapes are chilled overnight in a cold room. All the grapes are whole bunch pressed and lightly settled overnight before spontaneous fermentation sets in. The Chenin blanc is fermented and matured for 9 months in new 225l Mittelberger oak barriques. The Grenache blanc is fermented and matured in clay amphora, whereas the Palomino in 2500l Foudre.

TASTING NOTE:

This white blend is peachy and pithy with a floral nose. This is a harmonious wine with great palate depth, flavors of aniseed and pear with a racy minerality.

WINE OF ORIGIN:

Piekenierskloof

ANALYSIS:



Alc.	R.S.	T.A.	pH.
12.5%	1.4 g/l	5.56g/l	3.33