

Pierneef

2020
PIERNEEF
ATELIER
(SYRAH VIOGNIER)



This wine forms part of the ultra-premium range which is a tribute to South African artist Jacob Hendrik Pierneef (1886 – 1957), famous for his mastery in portraying the unadorned beauty of the South African landscape and its architecture.

ORIGIN

The wine is a blend of 93% Syrah and 7% Viognier. The Shiraz component is from Elim. The Viognier originates from Franschhoek and was co-fermented with the Shiraz.

VINTAGE

Positive post-harvest conditions helped plants accumulate sufficient reserves. Rainfall was lower than average, but winter cold units were adequate and ensured even budding. Moderate summer temperatures with the absence of heat waves encouraged exceptional flavour development. The harvest was eventually much bigger than in 2019, resulting in lower acidity levels.

VITICULTURE

The Elim vineyards are planted in duplex soils rich in ferrocrete (also known as coffee stone) and are characterized by consistently windy conditions. In contrast, the Franschhoek vineyards are rooted in deep, sandy soils derived from decomposed sandstone and granite. The cool climate in Elim naturally limits yields to approximately 5 tons per hectare. The Franschhoek Viognier was specifically selected for its late ripening, allowing it to be harvested at the same time as the Shiraz for co-fermentation in a single tank.

VINICULTURE

Grapes from the different Shiraz vineyards were harvested at different times. The Viognier grapes were added to some of these tanks. The grapes were hand sorted and then fermented without stems. Regular pump overs were done while fermenting at about 25 degrees Celsius. After about 15 days of maceration the free run and press wine were taken to 300-liter barrels together and matured for 24 months. Bottling was in June 2022 and 5000 cases of 6 were produced.

ANALYSIS

Alcohol	12,94%
Residual Sugar	2,7 g/l
Total Acid	5,7 g/l
pH	3,45

CELLARMASTER'S IMPRESSIONS

The bottling of the 2020 Pierneef Atelier Syrah Viognier was delayed because of the Covid impact and the wine aged for 24 months instead of the normal 18 months in the barrel. The perfumy rose petal and eastern spice are now more integrated with the oak and created lots of depth on the nose. The palate is voluptuous, but gentle with medium body and a mellow consistency. The finish delivers flavours of liquorice, savoury salami and red peppercorns. A very classic character for a South African Syrah.

CONNOISSEUR'S CHOICE

This red-and-white blend is a versatile partner to food. The structure and spice of the Syrah as well as the floral nuances of the Viognier allow it to complement beef, venison and charcuterie, aromatic curries, game birds such as quail and duck, as well as reduced fruit flavours.