

# Pierneef

## 2024 PIERNEEF SAUVIGNON BLANC



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 88% Sauvignon Blanc and 12 % Semillon. The grapes for this wine come from Elim. These vineyards fall under the new origin of Cape South Coast and are some of the most southerly vineyards in Africa.

### VINTAGE

The period before the 2024 grape season and particularly the winter will be remembered for two big storms and lots of damage to roads, orchards and vineyards. The growing season started off well but slightly slow because of extended cold. The moisture led to some disease pressure, but the winds which followed later in the season solved the problem. The vineyards caught up during the hot dry summer and eventually harvesting started earlier than the previous two years. Elim had much warmer average temperature during ripening than other years and quality was very good.

### VITICULTURE

The vineyards are meticulously trained and managed to achieve a harmonious balance in both leaf coverage and crop load. Ongoing canopy management is essential to effectively address disease pressure. The soil predominantly originates from shale and exhibits a gravelly topsoil, complemented by layers of clay or coffee stone beneath.

The prevailing cool conditions contribute to maintaining low fertility, resulting in a typical crop load of around 6 tons/ha.

### VINICULTURE

The grapes were harvested at a sugar content between 21 - 23 degrees Balling. Skin contact period of approximately 16 hours was permitted during processing. Fermentation occurred at 15 degrees Celsius, after which the wine was separated from the coarse lees and left on the fine lees for a duration of 2 months, followed by blending. The final product was bottled in June 2024, and a total of 4000 cases of 6 bottles were released.

### ANALYSIS

Alcohol	13,18%
Residual Sugar	2,3 g/l
Total Acid	6,1 g/l
pH	3,28

### CELLARMASTER'S IMPRESSIONS

This wine is made from grapes from the southernmost vineyards in Africa. The cool climate of the wine imparts aromas of citrus and passion fruit that are prominent. Other varietal characteristics that stands out include green pepper and gooseberry aromas. The palate is very elegant and finishes with a mineral-like quality.

### CONNOISSEUR'S CHOICE

Featuring a delightful mineral undertone, the 2024 Pierneef Sauvignon Blanc pairs seamlessly with seafood, while also complementing the spiciness found in Chinese and Thai cuisines. Its sophistication makes it an excellent option as an aperitif, but it also charms with the crispness of salads and the tang of tomatoes, particularly semidried varieties.