

The Pierneef COLLECTION

2023 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 85% Sauvignon Blanc and 15 % Semillon. The grapes for this wine come from Elim (78%) and Elgin (22%). These vineyards fall under the new origin of Cape South Coast and are some of the most southerly vineyards in Africa.

VINTAGE

The approach to the season was positive, marked by normal budding and flowering. Although the initial shoot growth was slow, it later accelerated, particularly after the early December rain. Harvest time commenced earlier than expected. While the analyses for the early grapes were favorable, acidity unexpectedly decreased in some of the later grapes. The intensity of the aromas remained impressive. The season will be remembered for the substantial rain in March, especially impacting the later red grapes.

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 rock 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 5 months, followed by blending. The final product was bottled in September 2023, and a total of 4000 cases of 6 bottles were released.

ANALYSIS

Alcohol	12,67% Vol
Residual sugar	2,5 g/l
Total acid	6.2 g/l
pH	3,34

CELLAR MASTER'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 stand out include green pepper and gooseberry aromas. The palate is very elegant and finishes with a mineral-like quality. The optimal drinking time will be in 2024.

CONNOISSEUR'S CHOICE

Featuring a delightful mineral undertone, the 2023 Pierneef Sauvignon Blanc pairs seamlessly with seafood, it also complements the spiciness found in Chinese and Thai cuisines. Its sophistication makes it an excellent option as an aperitif, it also complements the crispness of salads and the tang of tomatoes, particularly semi-dried varieties.