

By The Waters African Trade

Tierhoek

CHENIN BLANC 2021



100% STONE & STEEL



**ALCOHOL
CONTENT**

13,86% Vol.



**VINEYARDS
& SOIL**

This is the wine that put Tierhoek on the map – an elegant Chenin overflowing with expression and flavour. 6 months of French oak add fullness and complexity to this mouthwatering wine, while the minerality and stone-fruit acidity provide a long lasting aftertaste. This wine will age for 4 to 5 years.

The Chenin Blanc vines are all rooted on weathered sandstone. They are trellised on an east-facing “skuinskap” system, so the bunches are only exposed to the late morning sun. Irrigation is only done during drought conditions, and all farming methods are organic. Yields are 4-6 tonne per hectare.



**WINEMAKERS
WORD**

The grapes were taken from old vines planted in 1977. They produce a full bodied wine overflowing with expression and flavour. 6 Months of old French oak add fullness and complexity to this mouth-watering wine, while the minerality and stone-fruit acidity provide a long lasting after taste.

80% were tank-fermented to provide elegance and acidity, and to add complexity, 20 % were wild fermented and matured in 2nd and 3rd fill French oak barrels for 6 months.



By The Waters African Trade

Tierhoek

SYRAH GRENACHE MOURVEDRE - 2020



100% STONE & STEEL



**ALCOHOL
CONTENT**

13,9% Vol.



**VINEYARDS
& SOIL**

The wine has lovely up-front fruit and perfume on the nose, while the palate is spicy and full bodied, with a long finish and great structure. Really matches well with meat dishes.

The Grenache block is unirrigated bush vine, that is on a west facing slope, and mainly gets the late afternoon sun. Both the Syrah and Mourvedre are on North-West facing slopes, perfectly suited for these varieties. All 3 varieties are on weathered sand stone. We ensure that tannins are ripe when picked. Much more elegant and structured than 2019, the Shiraz dominant style elevates the wine into a premium style.



**WINEMAKERS
WORD**

We blended this wine from some of our up and coming vineyards. The blend comprises of 64% Syrah, 23% Grenache, 13% Mourvedre. All the wines were wild fermented individually in open bins and aged in 3rd-5th fill French Oak barrels. The pump-over's were done by siphon to avoid any mechanical harm to the skins. Malolactic fermentation occurs naturally, then small amounts of Sulphur are added only once completed. The wine spent 8 months in the barrels, then blended and bottled. It is really exciting to see what potential is coming out of these young vines.

