



Piekenierskloof
WINES



Enjoy our unique De Tol Tasting Experience

Step 1: Smell the first tea and wine, then take a sip of each. Rooibos tea is a natural palate cleanser, enhancing or softening flavours.

Step 2: Take another sip of wine and a bite of the first nibble. Notice the play of flavours and how the tea, wine and nibbles complement one another.

Step 3: Repeat the process with each tea, wine and nibble. Enjoy finding your favourite combination paying attention to the softening effect of the tea and nibbles on the acidity, the tannins, the woodiness and spicy notes of the wines.

Carmiën Orange Camomile



Piekenierskloof Chenin Blanc

Delivers stone fruit on the nose that follows through on the palate. Concentrated with a refreshing acidity and a long finish.

**Dalewood Boland
Cheese**

Carmiën Creamy Mint



Piekenierskloof Chardonnay

Barrel fermented showing a complex range of stone fruit and citrus notes, which is enhanced by subtle toasty oak notes.

Cheese Straws

Carmiën Citrus Chai



Piekenierskloof Grenache Noir

Intense black and red cherry flavours combined with sweet spice and hints of vanilla. Creamy on the palate.

**Richard Bosman
Coppa**

Carmiën Very Berry



Piekenierskloof Heirloom Red

Full bodied red made in a Rhône style. Deep colour, intense fruit and a long finish.

Kalamata Olives

ALL ITEMS ARE AVAILABLE FOR PURCHASE AT ANY TILL ON THE PREMISES.