



# STRANGE KOMPANJIE

## PALOMINO

PIEKENIERSKLOOF REGION

### WHAT'S THE STORY?

The label reflects the wine's provenance high up on the Piekenierskloof plateau, where stumpy bush-vines appear frozen in poses of agony. Their meagre yield gives a wine that's bright, tangy, textural, and distinctly salty on the finish.

### PRODUCTION

On the fecund plateau of Piekenierskloof there exists some extraordinary bush. Dwarfish, seemingly petrified stumps punctuate a high rolling landscape of rye-grass and rooibos. Amongst these are old plantings of Grenache Noir, Chenin Blanc and, here and there, Palomino. Strange Kompanjie has isolated one such block for a teeny release of old vine Palomino, planted in 1977.

### TASTING NOTE

Quiet on the nose and palate but persistent with notes of almond skin, fennel, and even a little jasmine, all this follows on the palate with a bright natural acidity and a teasing top note of grassy fennel, almond nuttiness, and the residual salinity of an old dry grown vineyard. Drink it slowly to take all this in.

### FOOD MATCH

Simply cooked fish dishes, scallops or fishcakes, or an asparagus and lemon risotto.

### 100% Palomino

**ALC: 11% | R/S: 1.3 (g/l) | TA: 5.6 (g/l) | PH: 3.21**

