

Eikendal Brut 2008

The Eikendal Brut is blended up from 50% Sauvignon Blanc and 50% Chardonnay. A wine for celebrations and the good life in general. The wine has a lovely mousse, and leans towards the Sauvignon Blanc component with tropical fruit, grass, and earthy notes on the nose, that carry through to the palate. The Chardonnay lends crisp green apple to the nose and the palate. Refreshing acidity, medium body and a lingering crisp finish; enjoy this carbonated sparkling wine in the liveliness of its youth.

Enjoy with strawberries and chocolate, paté, or simply on its own.

variety : Sauvignon Blanc | Sauvignon Blanc Chardonnay

winery : Eikendal Vineyards

winemaker : Henry Kotze

wine of origin : Stellenbosch

analysis : alc : 13.23 % vol rs : 10.7 g/l pH : 3.47 ta : 6.3 g/l

type : Sparkling **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : This wine is drinking well now, and can be enjoyed through 2010 and beyond.

in the vineyard : These vineyards have a north east aspect and are up to 170m above sea level, and only 8 km from False Bay. Grown in the Peroldt five-wire trellising system on Duplex Alluvial and Estcourt soils. The Janina vineyards are from the younger Chardonnay blocks and compose about 12 hectares of the total of 55 planted.

about the harvest: 2008 was a moderately hot vintage for Stellenbosch, with cool, constant temperatures and no rain during the critical ripening periods. The Chardonnay and Sauvignon Blanc grapes were picked early morning at cool temperatures, taken to the cellar and processed immediately.

