

Eikendal Sauvignon Blanc 2008

This Sauvignon Blanc is fruity, with a glimpse of ripe gooseberry, tropical with a smidgen of papaya and guava, even green, with a layer of green pepper and finely cut grass.

The salty bitterness and fleshy spiciness of the olive enriches the crisp character of the Eikendal Sauvignon Blanc, complementing the fresh green tropical layers of the wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Eikendal Vineyards

winemaker : Henry Kotze

wine of origin : Stellenbosch

analysis : alc : 13.06 % vol rs : 1.8 g/l pH : 3.17 ta : 7.4 g/l

type : White **style** : Dry **taste** : Fruity

pack : Bottle **closure** : Screwcap

in the vineyard : Eikendal farm - Blocks M5, M6 and M15. For M15 this year was its swansong, and what a way to go. Riddled with virus, this block took its last reserves and produced a stunner of a wine. This block I used as the cornerstone of the wine, giving the much needed tropical flavour spectrum.

West Coast Vineyard "Cool during the day, even cooler at night, this piece of land is made for Sauvignon blanc. Producing a wine that is zesty and green, I blended this with the wine produced with Eikendal grapes to get to the perfect balance of fresh, lively fruit and volume.

about the harvest: After picking in the early morning hours and the crushing of the grapes, the must has contact with the skins for several hours before pressing. Settling is done enzymatically for 2 days at 4°C. The juice gets racked only when its extremely clean, less than 15 turbidity units. Cultured yeast of the finest grade is used and the resulting wine is left on the gross lees for at least 2 months before being cleaned, stabilized and bottled.

