

Eikendal Blanc Fumé 1999

Eikendal Blanc Fumé is a fully-bodied dry white showing an array of complex aromas, such as fresh grass, greenpepper and green figs. The wood provides subtle creaminess, depth and structure. Soft and appealing. Slightly chilled, it is perfect to serve with some poultry, sautéed fish, light pasta dishes or pork fillet in a mustard sauce.

variety : | Blanc Fumé

winery : Eikendal Vineyards

winemaker : Josef Krammer/Anneke Burger

wine of origin : Stellenbosch

analysis : alc : 13.04 % vol rs : 2.3 g/l pH : 3.5 ta : 6.6 g/l

type : White

pack : Bottle **closure :** Cork

ageing : This wine will show lovely complex and well-integrated fruit flavours after about 6 to 12 months in the bottle, and could become a lovely food partner as an alternative to an expensive Chardonnay.