

## Eikendal Chardonnay 2008 (Wooded)

The Eikendal Chardonnay a serious and elegantly crafted wine. On the nose it has subtle oak aromas, and prominent lemon, peach flavours, with lovely crisp mineral notes. The fruit flavours follow through on to the palate, with a rich and generous citrus finish. The Chardonnay has a great mouth feel, and long, lingering aftertaste. The fine complexity added by oak maturation has created a wine of distinction.

Enjoy with lightly grilled salmon, roast fowl, or just on its own.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Eikendal Vineyards

**winemaker :** Henry Kotze

**wine of origin :** Stellenbosch

**analysis :** alc : 13.49 % vol    rs : 1.6 g/l    pH : 3.57    ta : 5.8 g/l    so2 : 136 mg/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** This wine is drinking well now, and can be enjoyed two to three years and more after vintage.

**in the vineyard :** These vineyards have a north east aspect and are up to 170m above sea level, about 8.5 km from the coast, grown in the Peroldt five-wire trellising system on Duplex Alluvial and Estcourt soils. These vineyards are from some of the original vineyards planted on the farm and compose about 6 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.

