

## Eikendal Sauvignon Blanc 2009

The Eikendal Sauvignon Blanc has lovely tropical fruit, melon, Cape gooseberry, guava and a fresh grassy green aroma on the nose that follows through to the palate. The wine has a full mouth-feel, with a lively, delicate acidity and a long, pleasing finish.

Enjoy with lemon butterfish, Provencal chicken, goat's cheese soufflé or simply on its own.

**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

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

**in the vineyard :** For the 2009 harvest we sourced our grapes from the widely recognised Lutzville vineyards on the Cape West Coast while our new vineyards are coming into production. They are in close proximity to the sea, producing stunning and enviable cool climate Sauvignon Blanc.

**about the harvest:** 2009 is going down in the history books as the vintage of the century for Sauvignon Blanc, with a cold and wet winter in 2008 and a moderate spring and dryer summer leading up the harvest.

**in the cellar :** This wine is 100% Sauvignon Blanc. The grapes were picked early morning at cool temperatures, transported to Stellenbosch and processed immediately and by working reductively to help retain the delicate flavours. The wine was racked relatively clean and fermented at cool temperatures and it remained on the gross lees until blending and stabilisation, just before bottling.

