

Eikendal Cabernet Sauvignon 2007

This Cabernet Sauvignon is full-bodied and elegant. The nose is full of ripe red and black berry and fruit, with hints of tobacco, chocolate, mint and spice flavours. The palate shows sophisticated oak integration and lively acidity, with firm tannins that are drinking well, but will reward with further ageing.. All in all an intriguing wine that is layered, well structured and very versatile.

Enjoy with serious beef roasts, oxtail, venison rilletor a chocolate mousse.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Eikendal Vineyards

winemaker : Henry Kotze

wine of origin : Stellenbosch

analysis : alc : 13.94 % vol rs : 2.2 g/l pH : 3.81 ta : 5.2 g/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

ageing : This wine is drinking well now, and can be enjoyed through 2013 and beyond.

in the vineyard : These vineyards have a north-westerly aspect and about 170m above sea level, grown in the Peroldt five-wire trellising system on decomposed Koffieklip ("Coffee Stone"). The Cabernet vineyards comprise about 15 hectares of the 55 planted on the farm.

about the harvest: The 2007 vintage is characterised by the excellent colour and fruit intensity, as well as rolling heat waves. The reds wines from Stellenbosch are no exception, with small concentrated berries in the vineyards that ripened to perfection, resulting in wines with great finesse. The individual Cabernet Sauvignon blocks were picked early morning to avoid the worst of the heat wave.

