

## Eikendal Chenin Blanc 2008

---

The Eikendal Chenin Blanc is an elegantly wooded and fresh white wine, with a full, rounded and balanced palate. On the nose it has melon, pineapple, litchi, apricot and peach flavours. The fruit flavours follow through on to the palate, with a rich and generous fruit and cream finish. The oaked component gives the wine an extra, and graceful structure, without dominating the wine.

Enjoy with roasted vegetables and Frenchchicken, pineapple flan, or just on its own.

---

**variety** : Chenin Blanc | Chenin Blanc

**winery** : Eikendal Vineyards

**winemaker** : Henry Kotze

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.96 % vol **rs** : 2.2 g/l **pH** : 3.58 **ta** : 5.9 g/l

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

**pack** : Bottle **closure** : Screwcap

---

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

**in the vineyard** : These vineyards have a northeast aspect and are up to 170m above sea level and grown in the Peroldt five-wire trellising system on Duplex Alluvial and Estcourt soils. These vineyards cover about 15 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.