

Eikendal Sauvignon Blanc 2010

The Eikendal Sauvignon Blanc has lovely melon, Cape gooseberry, guava and a fresh cut grass green aroma on the nose that follows through to the palate. The wine has a full and creamy 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 : Nico Grobler

wine of origin : Western Cape

analysis : alc : 13.3 % vol rs : 2.2 g/l pH : 3.31 ta : 6.1 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : This wine is drinking well now, and can be enjoyed through 2012 and beyond.

in the vineyard : For the 2010 harvest we again 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: 2010 was an intense year! Wild and fluctuating weather conditions and strong winds during budding made for a reduction in crop size, both at Eikendal and across the industry. It looks like 2010 will exceed expectations, with excellent grape and must quality. Our white wines are beautifully fragrant while the reds show exceptional depth, sophistication, and inky dark colours.

