

Eikendal Chardonnay 2009 (Wooded)

The Eikendal Chardonnay a serious and elegantly crafted wine, that will reward further exploration. The wine has an elegant, dusty minerality, offset by limes and grapefruit on the nose. The palate is smooth and rounded, with soft acidity and perfect fruit. The elegant wooding allows the wine and its structure to shine through, creating a wine of sophistication.

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

variety : Chardonnay | 100% Chardonnay

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 13.51 % vol rs : 1.9 g/l pH : 3.55 ta : 6.0 g/l va : 0.50 g/l so2 : 92 mg/l fso2 : 34 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.