

Eikendal Chardonnay 2010 (Wooded)

The Eikendal Chardonnay a serious and elegantly crafted wine. On the nose it has subtle oak aromas, and prominent lemon, peach flavours, with lovely crisp mineral notes. The fruit flavours follow through on to the palate, with a rich and generous citrus finish. The Chardonnay has a great mouth feel, and long, lingering aftertaste. The fine complexity added by oak maturation has created a wine of distinction.

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 : 13.71 % vol rs : 1.9 g/l pH : 3.52 ta : 6.4 g/l va : 0.41 g/l so2 : 99 mg/l fso2 : 38 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: 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.

