

Eikendal Classique 2008

The Eikendal Classique is a blend of 40% Cabernet Sauvignon, and 30% Merlot and Cabernet Franc each - a wine that always entices the senses. Sweet, ripe black and red fruit abound, followed up with slight spice and typical earthy, mineral characters. On the pallet it grips with fine, silky tannins. This wine typifies what Eikendal is all about – it is a classy, understated red wine with staying power.

Enjoy with medium rare fillet medallions and rocket, Carpaccio with fresh beetroot, or a rich chocolate and berry tart.

variety : Cabernet Sauvignon | Cabernet Sauvignon 40%, Cabernet Franc 30%, Merlot 30%

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.67 ta : 6.9 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 2015 and beyond.

in the vineyard : The Cabernet Sauvignon, Cabernet Franc and Merlot are some of the oldest vineyards on the estate and grow on the south-eastern slopes of our estate. The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed Koffieklip ("Coffee Stone").

about the harvest: 2008 was a moderate vintage for Stellenbosch, with cool, constant temperatures and no rain during the critical ripening periods. Warmer spells during ripening have resulted in fruit driven wines with accessibility.

