

## Eikendal Blanc 2010

The Eikendal Blanc well-balanced blend of Sauvignon Blanc and Chardonnay, with a lively acidity. The nose has a fruity fresh aroma with a touch of fresh, green notes. Careful blending has created a wine with youthful elegance and a crisp, refreshing finish. The lower alcohol on this wine makes for lovely drinking.

This wine is perfect to enjoy with a light salad, a picnic with summer fair, or just on it's own as an aperitif.

variety : Sauvignon Blanc | Chardonnay 41% Sauvignon Blanc 29% Semillon 24% Verdelho 6%

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 12.7 % vol rs : 4.1 g/l pH : 3.15 ta : 6.1 g/l

type : White style : Dry

pack : Bottle closure : Screwcap

ageing : Enjoy now, through 2011.

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 comprise about 7 hectares of the total of 55 planted.

about the harvest: 2009 is going down in the history books as the vintage of the century for Sauvignon Blanc and other whites, with a cold and wet winter in 2008 and a moderate spring and dryer summer leading up the harvest. Great care was taken to preserve the natural grape flavours, by picking at cool temperatures and cooling of the must before pressing.

