

Eikendal Shiraz 2010

This wine seductive and has a deep, opaque crimson colour, and a pretty red rim. The nose is layered and filled with spices, prunes, plums and blackberry and chocolate flavours. The palate shows sophisticated oak integration with a supple en lingering finish. The tannins are seamless, helping to create a wine with great age ability.

Enjoy with lamb or venison dishes such as springbok stew, and lamb burgers with beetroot relish, or chocolate and berry tart.

variety : Shiraz | 100% Shiraz
winery : Eikendal Vineyards
winemaker : Nico Grobler
wine of origin : Stellenbosch
analysis : alc : 15.28 % vol rs : 3.2 g/l pH : 3.52 ta : 5.6 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 Shiraz grows on the south-eastern slopes of our estate, about 150m above sea level and 8.7 km from the sea, where the grapes become perfectly ripe. The vineyards are trellised in the Peroldt five-wire trellising system on decomposed Koffieklip ("Coffee Stone").

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.

