

Eikendal Sauvignon Blanc 2011

The Eikendal Sauvignon Blanc has lovely melon, Cape gooseberry, guava and a fresh cut grass green aroma on the nose that follows through to the palate. The wine has a full and creamy mouth-feel, with a lively, delicate acidity and a long, pleasing finish.

Serving Temperature: 12oC -14oC in smaller white wine glasses.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.31 ta : 6.1 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

Tight fresh West Coast minerality meets floral, gooseberry expression of Durbanville. Wine is so expressive on the nose, you can imagine yourself walking in Namakwaland during the flowering season just smelling all the different flowers. Feeling alive and full of energy. Mineral notes from West Coast bring this wine together and acts as the blueprint of the wine. This wine is complex in every sense of the word and will keep you guessing all the time....

in the vineyard : West Coast meets Durbanville. Carefully selected vineyards for premium sauvignon blanc grapes were chosen to bring you Eikendal Sauvignon Blanc 2011.

about the harvest: The grapes are picked over a period of 4 weeks to gain all the different characters possible.

