

Eikendal Pinotage 2010

This wine seductive and elegant, with great finesse. The nose is full of berry, plum, cherry and chocolate flavours. The palate shows sophisticated oak integration with a supple en lingering finish. A wine made with passion and creativity and the immense attention to detail.

This wine is best matched to red meats, wild game and vegetables that are roasted or grilled with olive oil, herbs and garlic. It will also pair well with pizza, pasta and cheese. Serving Temperature: 18oC -20oC in large red wine glasses.

variety : Pinotage | 100% Pinotage

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 4.2 g/l pH : 3.48 ta : 6.1 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Eikendal Pinotage 2010 is delicious right now, although newly bottled, shows an excellent shows potential for maturation during the next 4 - 6 years.

about the harvest: The single Pinotage block was picked early morning to avoid the worst of the heat wave.

