

Eikendal Chardonnay 2011 (Wooded)

The wine is packed with freshness and hints of minerality, followed by fresh, ripe pears, honey suckle, orange peel, apples and honey. The palate is linear and features a tight minerality, with a creamy, fruity finish of great length. The aim during picking and vinification was to create a wine of freshness and elegance, without any overripe or overbearing flavours. The oak is well integrated and provides the perfect structure for the fruit components of the wine.

Enjoy with lightly grilled salmon, roast fowl, a creamy curry or just on its own. Serving Temperature: 12°C - 14°C in smaller white wine glasses.

variety : Chardonnay | 100% Chardonnay

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2 g/l pH : 3.41 ta : 6.1 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : This wine is drinking well and can enjoy two to three years of further cellaring after vintage.

about the harvest: The grapes were hand picked in three stages, ranging from 19.5?B through 23?B. The lot that was picked first, serves to provide us with fresh-ness and acidity, while the riper lots lend fresh cit-rus fruit, structure and creaminess to the wine.

