

## Eikendal Classique 2010

The true essence of Eikendal...no stone was left unturned in creating this quality. Tightness, freshness, length, pure elegant fruit, with finesse as the core. Perfect oak integration and not your typical wood chewing icon wine. A wine with soft nuances, whispering it's secret in your ear. This wine typifies what Eikendal is all about - it is a classy, understated red wine with staying power.

Enjoy with medium rare fillet medallions and rocket, Carpaccio with fresh beetroot, or a rich chocolate and berry tart. Serving Temperature: 18°C - 20°C in large red wine glasses.

**variety :** Cabernet Sauvignon | 52% Cabernet Sauvignon, 30% Merlot, 18% Cabernet Franc

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 2.1 g/l   pH : 3.5   ta : 6.1 g/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **size :** 0   **closure :** Cork

2013 Veritas Awards - Double Gold

**ageing :** Eikendal Classique is delicious right now, although newly bottled, shows an excellent shows potential for maturation during the next 10-15 years.

**about the harvest:** Each variety was picked and vinified separately.

**in the cellar :**

