

## Eikendal Charisma 2012

Rhone meeting Spain meeting Italy!!! New world, fruit driven, upfront style...intense fruit on nose which follows through to the pallet. Silky tannins with a hint of sweetness that brings everything into balance... Shiraz gracing us with violets and spice and a lean fresh structure, Petit Verdot brings black fruit, spice and some funkiness to the blend and Sangiovese with its clean fruit, tomato paste and light structure rounding everything of. A different blend that makes sense once it's in your glass.

This wine is best matched to red meats, wild game and vegetables that are roasted or grilled with olive oil, herbs and garlic or a wild mushroom risotto. Serving Temperature: 18°C - 20°C in large red wine glasses.

**variety** : Shiraz | 78% Shiraz, 17% Petit Verdot, 5% Sangiovese

**winery** : Eikendal Vineyards

**winemaker** : Nico Grobler

**wine of origin** : Stellenbosch

**analysis** : alc : 14 % vol   rs : 3.9 g/l   pH : 3.6   ta : 5.4 g/l

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

**pack** : Bottle   **closure** : Cork

**ageing** : Eikendal Charisma 2009 is delicious right now, although newly bottled, shows an excellent potential for maturation during the next 4 - 6 years.

**in the vineyard** : Cultivars vinified separately.

