

Eikendal Classique 2011

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 its 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 **closure** : Cork

2013 Platter Wine Guide - 5 Star Rating

2013 International Wine & Spirit Competition - 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 : Long and slow cold soakings before fermentation in small stainless steel tanks, with 2 - 3 pump overs in a day. MLF in barrel with wine not being racked at all and staying on MLF lees. Oaked for 18 months with 80% new oak.

