

## Eikendal "Janina" Unwooded Chardonnay 2013

A true unwooded chardonnay. Complex in the sense that nothing is too obvious in the wine. Tight and linear with extreme freshness. Hints of minerality balanced with fresh citrus and perfume. All natural acidity, which gives a long easy tight finish. This wine will become more rich and concentrated over the next year and can be aged for up to 2-4 years.

Enjoy with Thai seafood curry, African style caesar salad with smoked snoek and biltong.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Stellenbosch

**analysis:** alc : 13.0 % vol   rs : 2.4 g/l   pH : 3.26   ta : 5.9 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Mineral

**pack :** 0   **size :** 0   **closure :** 0

**ageing :** Eikendal "Janina" is best drunk within the next 2-3 years.

**in the vineyard :** These vineyards have a north east aspect and are up to 170 m above sea level, grown in the Peroldt five-wire trellising system on Duplex Koffieklip ("Coffee Stone") and Estcourt soils. These vineyards comprise about 9 hectares of the total of 55 planted. 10% of the grapes is from the Elgin Valley at 600m above sea level.

**in the cellar :** Minimal intervention. That is the focus. Let the Helderberg do the talking with Elgin Valley giving freshness tightness and length. Grapes picked nice and early, cooled down to 1-3°C before pressing. Soft whole bunch pressing with overnight settling. Long and slow fermentation in stainless steel tanks at cool temperatures. 30% of the wine fermented naturally. Kept on lees for 6 months before clarification and bottling.

