

Eikendal Sauvignon Blanc 2013

This wine is layered with different flavours. Peppers, asparagus, ripe figs, gooseberries, pears, peaches, flowers and perfume. It is lower in acidity which gives beautiful mouth feel and richness. It will improve with time and become more complex. A real blockbuster Sauvignon Blanc.

Enjoy with lemon butter fish, Provencal chicken, goat's cheese soufflé or simply on its own. Serving Temperature: 12°C - 14°C in smaller white wine glasses.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.31 ta : 65.8 g/l

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

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

ageing : This wine is drunk well now, and can be enjoyed through 2013 and beyond.

in the vineyard : West Coast meets Elgin Valley. Elgin Valley at approximately 600m above sea level make out 66% of the blend. Three different blocks with three different clones were used. Clones ranges from earthy asparagus to fruit driven and perfume. The West Coast block is 2km from the Atlantic Ocean right against the banks of the Olifantsriver. It is extremely cool with perfect limestone soils. This gives us minerality, depth and concentration.

in the cellar : All blocks were vinified separately. Grapes were crushed, softly pressed, free-run juice separated from press-juice. Eighty Five percent of it was fermented in stainless steel tanks with a mixture of natural and commercial yeast specific for each block of vineyard. Fifteen percent was taken to 2nd and 3rd fill barrels to create mouth feel and depth and structure. Careful blending was done.

