

Eikendal Cabernet Sauvignon 2011

Full bodied packed with ripe red and black fruit and that hint of tobacco and spice. Strong tannin structure but elegant with the great maturation po-tential. Fully integrated with wood and overtime fruit will show even more. Fresh acidity that gives length and tightness to wine and helps to balance the wine. Intriguing wine that is layered, well struc-tured and will make you dream.

Enjoy it with venison stroganoff, succulent rump steak, Mediterranean dishes or guinea fowl. It will go perfectly with your Sunday roast.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.61 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Eikendal Cabernet Sauvignon is very enjoyable in its youthful style, but also has the potential to de-velop with interest in the bottle for another 8 - 10 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.

about the harvest: The individual Cabernet Sauvignon blocks were picked early morning to preserve the freshness.

in the cellar : The grapes were vinified in open stainless steel ferment-ers and received minimal pump-overs daily, spend-ing about 20-25 days on the skins in total. After pressing, the batches underwent malolactic fermen-tation in barrel, and further maturation in small first, second and third fill (300L) barrels for up to 16 months, after which they were blended up for bottling with minimal filtration.

