

Eikendal Pinotage 2012

This wine seductive and elegant, with great finesse. The nose is full of berry, plum, cherry and chocolate flavours. The palate shows sophisticated oak integration with a supple and lingering finish. A wine made with passion and creativity and the immense attention to detail.

Best with red meats, wild game and vegetables that are roasted or grilled with olive oil, herbs and garlic. Also pair well with pizza, pasta and cheese. Serve: 18°C - 20°C in large red wine glasses.

variety : Pinotage | 100% Pinotage

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.55 ta : 6.3 g/l

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

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

ageing : Eikendal Pinotage 2012 is delicious right now, although newly bottled, shows an excellent shows potential for maturation during the next 4 - 6 years.

about the harvest: The single Pinotage block was picked early morning to preserve the freshness.

in the cellar : The grapes were vinified in open stainless steel fermenters and received minimal pump-overs daily, spending about 15 days on the skins in total. After pressing, the batches underwent malolactic fermentation in barrel, and further maturation in small second and third fill (300L) barrels for up to 12 months, after which they were blended up for bottling with minimal filtration and fining.

