

Eikendal Cabernet Sauvignon 2012

Great wine makes you dream. Please take care of this wine as it is exceptional. A lot of care, long hours and losing hair go's into producing this quality. This wine will change your life, no need to mention flavours. 2012 is best vintage since 2009.

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 : 2.2 g/l pH : 3.61 ta : 5.2 g/l
type : Red style : Dry body : Full wooded
pack : Bottle size : 750ml closure : Cork

ageing : Maturation potential: 20 years and beyond. Serve at 18°C -20°C in large red wine glasses.

in the vineyard : Planted in 2003 in an East/ West row direction. Clone 163 – fruit driven and upfront and Clone 46 – structured and serious. Trellised in a VSP system with planting 1.2 x 2.4m. Canopy height of approximately 1.4m with vines height of 40cm of the ground. Leaf removal on Clon 163 on both sides of the bunches and leaf removal on Clone 46 only on the morning side is done to increase light intensity and fruit. Sugar loading and berry aromatic sequence is used for determining picking dates. Irrigation is done via Leaf Water Potential determined by a pressure chamber. 'Koffieklip' soil of approximately 1m in depth at the bottom of the Helderberg mountain 8km from False Bay. All this equals Icon quality.

about the harvest: Grapes were picked by hand.

in the cellar : Berry sorting. Cold soaking of up to 14 days. Long slow natural fermentations with one punch down by hand/ day. Fermentations will be up to 40 days. Natural Malolactic fermentations in barrel. Matured in custom made barrel from our suppliers – Bruno Lorenzon (Brugundian), Chassin (Burgundian) and Boutes (Bordeaux) for up to 16 months. After different blocks and clones are blended and bottled with minimum filtration.

