

Eikendal Classique 2012

Years of hard work, dedication and an absolute obsession with quality have shaped this wine. This is our flagship wine and the passion, detail and science that go into growing and producing this wine is profound. Please cellar it in perfect conditions and pick the perfect occasion to open it up in a decanter. You will be blown away.

Serving Temperature: 18°C - 20°C in large red wine glasses.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 42% Merlot, 12% Cabernet Franc

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.5 ta : 6.10 g/l

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

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

1002013 Platter Wine Guide - 5 Star Rating

2013 International Wine & Spirit Competition - Gold

ageing : 2012 is our best vintage since the infamous 2009 vintage. If cellared correctly, it can easily age well for up to 25 years.

in the vineyard : Planted in 2002/3 in rows running in an east-west direction. With vine spacing of 2.4m x 1.2m. Merlot clone 192, Cabernet Sauvignon Clone 46 and 163 and Cabernet franc Clone 1. Canopy height of 1.2m which carries 1.5kg. Well drained "Koffieklip" soils with a clay layer at a depth of 1.2m. Specific leaf removal in bunch to reduce green flavours and enhance fruit, colour and structure. Picking dates are determined by sugar loading and berry aromatic sequence module.

about the harvest: Each variety was picked and vinified separately.

in the cellar : Long and slow cold soakings before fermentation in small stainless steel tanks, with 1 punch down by hand each day. Natural fermentation took up to 40 days. MLF in barrel with wine not being racked at all and staying on MLF lees. Oaked for 18 months with 60% new oak.

