

Eikendal Merlot Rosé 2014

2014 Rosé is focused on fresh sorbet and berry flavours, carried by beautiful acidity and tight structure. The wine is rounded off with a bright blush colour, which adds to the freshness and energy.

The fresh fruit flavours of this wine make it the perfect summer aperitif. However it also goes well with fruit based desserts and selected cheeses. Serving Temperature: 12°C -14°C in smaller white wine glasses.

variety : Merlot | 99% Merlot, 1% Petit Verdot

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.2 ta : 6.1 g/l

type : Rose **style :** Dry

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : Eikendal Rosé is perfect for drinking now, but it will keep its refreshing style for the next 24 months.

in the vineyard : 155m above sea level. 2 Specific blocks used for the Rose production. Opened canopies to increase fruit flavours. Vine trellised and under irrigation. Grows on "Koffieklip" soils with a clay layer. Plating 2.4m x 1.2m.

about the harvest: Grapes was picked nice and early, to preserve as much fresh flavours as possible.

in the cellar : Crushed and followed by a soft pressing. Settled down for 2 nights to have nice clear juice. Cold fermented at 12°-15°C. Clarified right after fermentation and put into the bottle very early to ensure freshness.

