

## Eikendal Merlot 2012

The wine has an attractive nose, which reminds of violets, plums, black berries, cherries and peppery spices. On the palate the wine is full and rounded, with soft tannins and a rich taste of black berries and plums. The elegant finish is long and pleasant.

Enjoy with Beef Carpaccio, lasagne or lamb burgers with beetroot relish. Serving Temperature: 18°C - 20°C in large red wine glasses.

**variety :** Merlot | 100% Merlot

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 2.3 g/l   pH : 3.65   ta : 5.99 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

**ageing :** This wine is drinking well now, and can be enjoyed through 2018 and beyond.

**in the vineyard :** Grapes hand-picked in small crates. Vineyard 165m above sea level. "Koffieklip" soils with a clay layer 1m deep. Planted in a East - West row direction. Planting 1.2m x 2.4m. Vertical shoot positioning with spur pruning. Clone 348A. Vineyard age between 8-12 years. Under irrigation. Yield approximately 2kg/vine. Berry aromatic sequence module used for determining ripeness.

**about the harvest:** Grapes hand-picked in small crates.

**in the cellar :** Cooled down in pre-cooler to 1°C. Berry sorting into the cellar. No crushing only destemming. Cold soaking for up to 15 days. Long slow fermentations with minimal punchdowns. Malolactic fermentation in barrel. Matured 16 months in 300L custom made Burgundian oak barrels. 20% New oak.

