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Eikendal Chardonnay 2013

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Enjoy with lightly grilled salmon, roast fowl, a creamy curry or just on its own. Serving Temperature: 12°C - 14°C in smaller white wine glasses.



variety : Chardonnay | 100% Chardonnay
winery : Eikendal Vineyards
winemaker : Nico Grobler
wine of origin : Stellenbosch
analysis : **alc :** 13.25 % vol **rs :** 1.8 g/l **pH :** 3.4 **ta :** 5.3 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine is drinking well and can be enjoyed for up to 10 years of further cellaring after vintage.

Winemaker's Description:
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about the harvest: The grapes were hand picked in three stages, ranging from 19.5°B through 23°B. The lot that was picked first, serves to provide us with freshness and acidity, while the riper lots lend fresh citrus fruit, structure and creaminess to the wine.

in the cellar : The grapes are cooled down to 1°C for one day before whole bunch pressing. After fermentation, the wine was aged for eleven months in 35% new, 500 litre French oak barrels custom made by Frenchman, Bruno Lorenzon, with the balance second and third fill. The barrel ageing process happened with minimum intervention and batonage, so as not to overshadow the delicate characteristics of the wine. The wine spend 12 months overall in the barrel, where afterwards it was carefully blended and bottled.