

Eikendal Cuvee Rouge 2013

Cherry tobacco and lusciously ripe berry kisses. This accessible, medium bodied wine is clean and fresh with a sweetish, velvety round palate, whilst smooth, yet fruit-forward flavours inspire easy, everyday drinking – perfect for having a good time with friends!

Enjoy this wine with good friends around a fire, with light Italian dishes such as Spaghetti Bolognese, or a cured meat platter. Serving Temperature: 18°C - 20°C in big, red wine glasses.

variety : Merlot | 65% Shiraz, 35% Petit Verdot
winery : Eikendal Vineyards
winemaker : Nico Grobler
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 5.0 g/l pH : 3.6 ta : 6.0 g/l
type : Red **style** : Dry **body** : Medium
pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : The Eikendal Cuvée Rouge is ready to drink now so open up a bottle or two!
Shows good ageing potential for cellaring up to 2016.

about the harvest: The grape varieties were picked separately at ripeness levels varying between 23°B and 25°B during the later part of February.

in the cellar : The grape mash was fermented in large stainless steel tanks with regular, gentle pump-overs for optimal colour and flavour extraction.

