

## Eikendal Sauvignon Blanc 2014

Beautiful ripe gooseberry and figs on the nose with an interesting flintiness. Wine is perfumed and fresh. Palate is rich and full, with depth and layers of fruit. Tight mineral finish with a distinctive long structure.

Enjoy with lemon butter fish, Provencal chicken, goat's cheese soufflé or simply on its own. Serving Temperature: 12°C - 14°C in smaller white wine glasses.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Western Cape

**analysis :** alc : 13.1 % vol   rs : 3.5 g/l   pH : 3.32   ta : 6.1 g/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Mineral

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

**ageing :** The wine is drinking superbly now, and can be enjoyed through 2014 and beyond.

**in the vineyard :** The grapes originate from Lutzville and the Elgin Valley. Lutzville is right against the Olifants River where it meets in the Atlantic Ocean. Very cool and overcast conditions. The soil is sandy with lots of mineral content. Vines are spaced 2.4m x 1.2m. Trellised in the VSP system with spur pruning. The clone is focussed on grassy and asparagus flavours. Elgin grapes are from Smarag and Glen Erskine farms approximately 350m above sea level. Soil is a mixture of Koffieklip and Sand with high clay content.

**in the cellar :** All blocks were vinified separately and are kept separately until blending. Grapes are crushed with approximately 4 hours skin contact, after which a very soft pressing is done. The juice is kept very re-ductive throughout the whole process to ensure that no oxidation takes place. Overnight settling. Fermentation is all natural, around 15°C. Fermentation lasts between 2-3 months. Wines are aged on lees on 80% stainless steel, 10% 2nd and 3rd fill barrels and 10% egg shaped tanks. Afterwards, careful blending and bottling at Eikendal.

