

Eikendal "Janina" Unwooded Chardonnay 2014

The best vintage of unwooded Chardonnay yet from this winery. The wine is very dense and layered. Nose is rich, perfumy with orange peel, lemon zest and a hint of honey comb. Palate is rich with a strong mid-palate but then it turns tight and mineral with a great length to the wine. This is a classy unwooded Chardonnay that has a myriad of small complexities to create this hugely complex wine.

Enjoy with Thai seafood curry, African style caesar salad with smoked snoek and biltong. Serving Temperature: 12°C -14°C in white wine glasses.

variety : Chardonnay | 100% Chardonnay

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 12.53 % vol rs : 2.1 g/l pH : 3.32 ta : 6.0 g/l

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

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

ageing : Eikendal "Janina" is best drunk within the next 2-4 years.

in the vineyard : Stellenbosch vineyards are 170m above sea level. All trellised in the VSP system. Spur and Guyot pruning used on these vines. Koffieklip soil with a mixture of gravel and sand. 2.4m x 1.2m plant spacing. Clones 95, 96, 277. Elgin vineyards 350m above sea level.

about the harvest: Blocks picked at optimum ripeness level for each block's specific wine goal. The Balling varies from 19°B to 23°B.

in the cellar : Grapes cooled down to below 5°C before entering the cellar. Whole bunch pressing to enable the cleanest, purist juice. Overnight settling to clarify the juice. All natural fermentation. Different clones and blocks kept separate. Fermentation in both stainless steel and egg shaped tanks. Fermentation takes place at around 15°C and lasts up to 3 months. Afterwards the wine is aged on the lees for up to 6 months. Careful blending takes place, after which the wine is bottled at Eikendal.

