

## Eikendal Cabernet Sauvignon 2013

Take care of this wine as it is exceptional. A lot of care, passion and long hours went into producing this estate classic. 2013 is a special vintage for we had cool growing conditions, which produced very tightly structured wines. Austere and nervous at times with great length, lingering with red fruit as opposed to the deep ripe black fruit finish we have in our 2012 vintage.

Serve at 18° C - 20° C in large red wine glasses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 3.3 g/l   pH : 3.56   ta : 5.4 g/l

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

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

2023 Investec Trophy Wine Show - Best Museum Class Cabernet Sauvignon (97 Points)

**ageing :** 20 years and beyond.

**in the vineyard :** Planted in 2003 in an East/ West row direction. Clone 163 - fruit driven and upfront and Clone 46 - structured and serious. Trellised in a VSP system with planting 1.2 x 2.4m. Canopy height of approximately 1.4m with vines height of 40cm of the ground. Leaf removal on Cloe 163 on both sides of the bunches and leaf removal on Clone 46 only on the morning side is done to increase light intensity and fruit. Sugar loading and berry aromatic sequence is used for determining picking dates. Irrigation is done via Leaf Water Potential determined by a pressure chamber. 'Koffieklip' soil of approximately 1m in depth at the bottom of the Helderberg mountain 8km from False Bay - idyllic terroir for varietal excellence.

**about the harvest:** Grapes were picked by hand.

**in the cellar :** Berry sorting. Cold soaking of up to 14 days. Long slow, natural fermentation of up to 40 days, with one punch down by hand per day. Natural malolactic fermentation in the barrel. Matured in custom-made barrels from our suppliers - Bruno Lorenzon (Burgundy), Chassin (Burgundy) and Boutes (Bordeaux) for up to 16 months, after which the different blocks and clones were blended and bottled with minimum filtration.

