

Eikendal Merlot Rosé 2015

The Eikendal Merlot Rosé 2015 is focused on fresh sorbet and berry flavours, carried by beautiful acidity and tight structure. The wine flaunts a bright blush hue, which adds to the freshness and energy of the wine.

With its fresh fruit flavours, it is the perfect summer aperitif or ice breaker at weddings and parties. It also pairs well with fruit based desserts and selected cheeses. Serving Temperature: 12° C - 14° C in white wine glasses.

variety : Merlot | 100% Merlot

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : **alc** : 13.16 % vol **rs** : 3.8 g/l **pH** : 2.86 **ta** : 7.2 g/l

type : Rose **style** : Dry

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

ageing : Eikendal Rosé is perfect to drink right now, but it will keep its refreshing character for the next 24 months.

in the vineyard : 155m above sea level. 2 Specific blocks used for the Rose production. Opened canopies to increase fruit flavours. Vine trellised and under irrigation. Grows on "Koffieklip" soils with a clay layer. Plating 2.4m x 1.2m.

about the harvest: Grapes was picked nice and early, to preserve as much fresh flavours as possible.

in the cellar : Crushed and followed by a soft pressing. Settled down for 2 nights to have nice clear juice. Cold fermented at 12°- 15°C. Clarified right after fermentation and put into the bottle very early to ensure freshness.

