

Eikendal Classique 2013

Years of hard work, dedication and an absolute ob-session with quality have shaped this wine. This is our flagship wine and the passion, detail and sci-ence that go into growing and producing this wine is profound. Please cellar it in perfect conditions and pick the perfect occasion to open it up in a decant-er. You will be blown away.

Serving Temperature: 18°C - 20°C in large red wine glasses.

variety : Cabernet Sauvignon | 47% Merlot, 40% Cabernet Sauvignon, 13% Cabernet Franc

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 00.0 % vol rs : 0.0 g/l pH : 0.00 ta : 0.0 g/l

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

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

ageing : Alongside 2009 the 2012 vintage is one of the best we have seen. This wine will need time. If cellared correctly it can be aged for up to 25 years.

in the vineyard : The Cabernet Sauvignon, Cabernet Franc and are some of the oldest vineyards on the estate and grow on the south eastern slopes of our estate. The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed "Koffieklip" ("Coffee Stone"). Only the first grapes are used. Specific leaf removal to reduce green flavours and enhance fruit, colour and structure.

about the harvest: Each variety was picked and vinified separately.

in the cellar : Long and slow cold soakings before fermentation in small stainless steel tanks, with one punch down by hand each day. Natural fermentation took up to 40 days. MLF in barrel with wine not being racked at all and staying on MLF lees. Oaked for 18 months with 60% new oak.

