

Eikendal Sauvignon Blanc / Chardonnay 2015

The 2014 vintage is a blend of 61% Chardonnay and 39% Sauvignon Blanc. Chardonnay adding the weight and structure with fresh apples and pears. Sauvignon adding the fresh grassy, gooseberry and flower aroma. Wine is crisp with beautiful length and freshness. This wine will make you feel refreshed even after bottle number two.

Eikendal Sauvignon Blanc/ Chardonnay is perfect for drinking now, but it will keep its refreshing style for the next 12 months. This wine is perfect to enjoy with a light salad, a picnic with summer fair, or just on its own as an aperitif.

variety : Chardonnay | 61% Chardonnay, 39% Sauvignon Blanc

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 13.53 % vol rs : 3.8 g/l pH : 3.37 ta : 6.3 g/l

type : White

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

in the vineyard : Grapes from different growers in the Stellenbosch region. Each block is specifically grown to complement this white blend style.

about the harvest: The grapes were picked at 21.5°B - 23.5°B.

in the cellar : Before fermentation, a lot of effort is put into preserving the natural fruit flavours and a key emphasis is put on preserving the natural acidity for freshness and length. The cultivars are then fermented at 12°C - 15°C in stainless steel tanks and blended, after the wine spent 2 months on its gross lees.

