

## Eikendal Shiraz / Petit Verdot 2014

Cherry tobacco and lusciously ripe berry kisses. This accessible, medium bodied wine is clean and fresh with a sweetish, velvety round palate. Smooth, yet fruit-forward flavours inspire easy, everyday drinking - A perfect choice for a good time with friends!

Let the good times roll and enjoy it with friends around a fire; with simple Italian dishes such as Spaghetti Bolognese, or with a cured meat platter. Serving Temperature: 18° C - 20° C in big, red wine glasses.

**variety :** Shiraz | 75% Shiraz, 25% Petit Verdot

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Stellenbosch

**analysis :** alc : 13.85 % vol   rs : 4.1 g/l   pH : 3.6   ta : 5.96 g/l

**type :** White   **body :** Medium

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

**ageing :** The Eikendal Shiraz/Petit Verdot 2014 is ready to drink now so open up a bottle or two and enjoy!

**in the vineyard :** Grapes are sourced from ideal vineyards around the Stellenbosch area. Eikendal has dedicated growers who work closely with our winemaker, Nico Grobler, to ensure optimal quality and varietal excellence. Vineyards are mostly planted east-west and are 160m above sea level. All vineyards are trellised in the VSP system, spur-pruned and under irrigation.

**about the harvest:** Grapes are picked at optimal ripeness to ensure fruit intensity and good structure.

**in the cellar :** Fermentation takes place in stainless steel fermenters. Three pump overs per day to ensure just enough extraction to enhance flavour and colour. Malolactic fermentation in stainless steel tanks. Matured for 12 months in 4500L oak barrels.

