

Eikendal Chardonnay 2015

The Eikendal Chardonnay 2015 is a serious and elegantly crafted wine. On the nose it has subtle oak aromas, and prominent lemon, honeysuckle and pear flavours, with lovely, crisp mineral notes. The fruit flavours follow through on to the palate, with a rich and generous citrus finish. The fine complexity added by oak maturation has created a wine of distinction.

Pair with Grilled Salmon, Roasted Fowl, Creamy Curries

variety : Chardonnay | 100% Chardonnay

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 13.25 % vol rs : 1.8 g/l pH : 3.4 ta : 5.3 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : This wine is drinking well and can be enjoyed for up to 10 years of further cellaring after vintage.

Winemaker's Description:

The wine is packed with freshness and hints of minerality, followed by fresh, ripe pears, honey suckle, orange peel, apples and honey. The palate is linear and features a tight minerality, with a creamy, fruity finish of great length. The aim during picking and vinification was to create a wine of freshness and elegance, without any overripe or overbearing flavours. The oak is well integrated and provides the perfect structure for the fruit components of the wine.

in the vineyard : The south-facing vineyards are planted in decomposed granite and Tafelberg sandstone on the lower, western slopes of the Helderberg, approximately 170m above sea level. With a maritime microclimate, the winters are wet and cold, and in summer the heat is tempered by a cool and fresh breeze from the Atlantic Ocean in False Bay. These are perfect conditions to produce premium Chardonnay. The Chardonnay 2015 is an extraordinary blend of four different clones (CY95, CY96, CY277 and CY548). Different trellising methods were used, including VSP, bush vines and Guyot. Every block is approached differently as to ensure optimal flavours.

in the cellar : The grapes were handpicked in three stages ranging from 19.5°B to 23°B. The first batch provided the desired freshness and acidity, while the other two lots brought citrus fruit, structure and creaminess to the wine. The grapes were cooled down to 1°C for one day before it was whole-bunch pressed. Only 10% of the wine underwent malolactic fermentation. After fermentation, the wine was aged for 12 months in 15% new 500ℓ French oak barrels custom-made by Frenchman Bruno Lorenzon with the balance in 2nd and 3rd fill.

