

Eikendal Charisma 2014

Rhone meeting Spain meeting Italy!!! New world, fruit driven, upfront style...intense fruit on nose which follows through to the pallet. Silky tannins with a hint of sweetness that brings everything into balance... Shiraz gracing us with violets and spice and a lean fresh structure, Petit Verdot brings black fruit, spice and some funkiness to the blend and Sangiovese with its clean fruit, tomato paste and light structure rounding everything of. A different blend that makes sense once it's in your glass.

18°C - 20°C in large red wine glasses. This wine is a stellar choice with red meats, game dishes and roasted vegetables with olive oil, herbs and garlic.

variety : Shiraz | 61% Shiraz, 27% Petit Verdot, 12% Sangiovese

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 3.6 g/l **pH** : 3.47 **ta** : 5.6 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Eikendal Charisma 2014 is delicious right now, but also has the body and structure to improve with cellaring over the next 4-6 years.

Winemakers description:

Rhône meets Spain meets Italy! New world, fruit driven, upfront style. Intense fruit on the nose which follows through to the palate. Silky tannins with a hint of sweetness ensure a smooth wine with delicious juicy fruit.

Exuding classic violets and spice nuances, the Shiraz lends a clean, fresh structure to the wine, whilst the Petit Verdot adds black fruit, spice and spunk to the blend, and the Sangiovese the final, refined touches with its clean fruit and smack of tomato paste.

A different blend that makes sense once it is in your glass.

in the vineyard : Cultivars vinified separately.

about the harvest: 0

in the cellar : Cultivars vinified separately. All gentle, long extraction with fermentation lasting up to 14 days. MLF in barrel. 80% in 500L barrels 3rd and 4th fills, 20% in 20 years old 4'500 litre vats. Aged for 15 months in oak, where after blending was done. Kept in stainless steel tanks for 3 months. Soft filtration and bottling.