

## Eikendal "Janina" Unwooded Chardonnay 2016

The Janina 2016 exudes rich honey flavours with notes of sweet apple, orange peel and lemon zest. A floral richness surprises on the palate which is carried through mid-palate with a delightful, fresh finish.

Pair with Thai Curries, Caesar Salad, Smoked Snoek & Biltong

**variety :** Chardonnay | 100% Chardonnay

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :**

**analysis :** alc : 13.0 % vol    rs : 2.6 g/l    pH : 3.53    ta : 5.6 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fragrant

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

**ageing :** Up to three years

**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.

**in the cellar :** The grapes were handpicked in bins before being gently whole-bunch pressed. No commercial yeast was added and spontaneous fermentation occurred at 15°C-18°C. A long, slow fermentation of 4-6 weeks in 900l plastic egg-shaped fermenters, as well as stainless steel tanks followed. The wine was then aged on the lees for six months before being blended and bottled.

