

Eikendal Cabernet Sauvignon 2014

The Cabernet Sauvignon 2014 is full-bodied and elegant. The nose exudes ripe red and black berry and fruit, with hints of tobacco, chocolate, mint and spice flavours. The palate shows sophisticated oak integration and lively acidity, with firm yet silky tannins that are drinking well, but will reward with further ageing. An intriguing wine that is layered, well-structured and very versatile.

Pair with Beef Short Ribs, Roasted Aubergine, Foi Gras

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.3 ta : 6.6 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

ageing : 20 years and beyond.

in the vineyard : The Stellenbosch vineyards were planted in 2003 in "Koffieklip" ("Coffee Stone") soil with a clay layer 1m deep on the lower, western slopes of the Helderberg. 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.

in the cellar : The grapes were hand-picked and cold soaked for up to 14 days. Long slow, natural fermentation of up to 40 days took place with one punch down by hand per day. Natural malolactic fermentation occurred in the barrel. The wine was matured in custom-made barrels from our suppliers: Bruno Lorenzon (Burgundy), Chassin (Burgundy) and Boutes (Bordeaux) for up to 16 months, after which the different blocks and clones were blended and bottled with minimum filtration.

