

## Eikendal Charisma 2015

Charisma 2015 is a vision born through Cellar Master Nico Grobler's travel experiences over the world. Shiraz (Rhône Valley) contributes a lean, fresh structure with spicy undertones. Petit Verdot (Bordeaux) adds the richness of blueberries while the Sangiovese component adds a light character with clean fruity flavours on the palate creating a boldly seductive and elegant wine.

Pair with Red Meat, Roasted Vegetables, Mushroom Risotto

**variety :** Shiraz | 74% Shiraz, 25% Petit Verdot, 1% Sangiovese

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :**

**analysis :** alc : 14.5 % vol   rs : 4.5 g/l   pH : 3.51   ta : 6.0 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

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

**ageing :** Up to 6 years if cellared correctly.

**in the vineyard :** The vineyards are situated approximately 170m above sea level and were planted in an east-west direction in decomposed granite soil with a clay layer 1m deep. The vines are about 12 years old and under irrigation. 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 :** Each variety was picked and vinified separately. It underwent a gentle, long extraction with fermentation lasting up to 24 days. Malolactic fermentation occurring in barrel: 80% in 500l barrels (3rd and 4th fill) and 20% in 20 year old 4,500l barrels. The wine was aged for 15 months in French oak after which blending was done. The wine was kept in stainless steel tanks for three months. Soft filtration and bottling followed.

