

Eikendal Classique 2014

The Eikendal Classique 2014 is an elegant, well-balanced Bordeaux style blend. Marvellous full flavours are entwined throughout, with strains of oak, spice, chocolate, tobacco and mint, all leading to a very smooth finish. It shows a rich, well-structured body, and fine tannins. This wine typifies what Eikendal is all about – it is a classy, understated red wine with staying power.

Pair with Grilled Salmon, Roasted Fowl, Creamy Curries

variety : Merlot | 50% Merlot, 33% Cabernet Sauvignon, 13% Cabernet Franc, 4% Petit Verdot

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14,5 % vol rs : 4,1 g/l pH : 3,3 ta : 6,4 g/l

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

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

ageing : Up to 25 years if cellared correctly.

in the vineyard : The Stellenbosch vineyards that were planted in 2003 (Cabernet Sauvignon Clone 46 and 163, Merlot Clone 192 and Cabernet Franc Clone 1) are some of the oldest vineyards on the estate and grow on the south-eastern slopes of our estate.

in the cellar : Each variety was picked and vinified separately. It underwent long and slow cold soakings before fermentation in small, stainless steel tanks with one punch down by hand each day. Natural fermentation took up to 40 days with malolactic fermentation occurring in barrel. The wine was aged for 18 months in French oak with 25% being new oak.

