

Eikendal Merlot 2015

The Eikendal Merlot 2015 has an attractive nose that reminds one of forest floor, violets, plums, black berries, cherries and peppery spices. On the palate the wine is full and rounded, with soft tannins and a rich taste of black berries and plums. The elegant finish is long and pleasant.

Pair with Crispy Duck, Cassoulet, Spaghetti Puttanesca

variety : Merlot | 100% Merlot

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.43 ta : 6.5 g/l

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

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

2018 National Wine Challenge - Double Platinum

ageing : Up to 5 years if cellared correctly.

in the vineyard : The Stellenbosch vineyards are situated 170m above sea level and planted in "Koffieklip" ("Coffee Stone"), as well as decomposed granite soil with a clay layer 1m deep in an east-west row direction. The planting is 1.2m x 2.4m in vertical shoot positioning with spur pruning. (Clone 348A.) The age of the vineyard is between 8-12 years and under irrigation. The yield approximately 2kg per vine and berry aromatic sequence module is used for determining ripeness.

in the cellar : The grapes were hand-picked in small crates and cooled down in a pre-cooler to 1°C. Berry sorting into the cellar. The grapes were not crushed, only destemmed after which it was cold soaked for up to 15 days. Long and slow fermentation was maintained with minimal punch downs. Malolactic fermentation occurred in the barrel. The wine was matured for 16 months in 300l custom made Burgundian oak barrels – 20% new oak and 80% 2nd and 3rd fill.

