

Eikendal Merlot Rosé 2016

The Eikendal Rosé 2016 has lovely berry, cherry, and strawberries and cream aromas on the nose, that follows through to the palate. The wine has a full minty mouth-feel, with a lively, delicate acidity, and a long, pleasing finish. The wine flaunts a bright blush hue, which adds to the freshness and energy of the wine.

Pair with Fruit-based Desserts, Cheese, Salmon/Trout

variety : Merlot | 78% Merlot, 11% Mourvèdre, 11% Grenache

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 2.6 g/l pH : 3.3 ta : 5.3 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

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

ageing : Up to 2 years if cellared correctly.

in the vineyard : The vineyards lie 155m above sea level. The terroir of all three cultivars consists of decomposed granite. Three specific blocks were used for this alluring Rosé. 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 Merlot grapes were picked first followed by the Grenache and Mourvèdre three weeks later. Grapes were picked early to retain as much fresh flavours as possible, crushed and followed by a soft pressing. The Merlot was wild fermented in tanks and the juice of the other two cultivars were added to the fermenting Merlot. It was clarified right after fermentation and bottled very early to ensure freshness.

