

Eikendal Pinotage 2016

The Pinotage 2016 is seductive and elegant, with great finesse. The nose is full of berry, plum, cherry and chocolate flavours. The palate shows sophisticated oak integration with a supple and lingering finish. A wine made with passion and creativity and the immense attention to detail.

Pair with Cape Malay Curry, Potjiekos, Game, Lamb

variety : Pinotage | 100% Pinotage

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.58 ta : 5.6 g/l

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

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

ageing : Up to six years if cellared correctly.

in the vineyard : The 20 year old non-irrigated Stellenbosch Pinotage vineyard block is planted in a north/south row direction on decomposed granite and "Koffieklip" ("Coffee Stone") soil and delivers the exquisite grapes.

in the cellar : The grapes were hand-picked and cooled down to 1°C before sorted in the cellar. It was pre-soaked for 15 days at below 10°C before wild fermentation. 25% whole bunches were added before a long, slow fermentation at $\pm 30^{\circ}\text{C}$. One punch down per day was done by hand. It was fermented until dry, racked and pressed. The wine was then aged for 12 months in 500ℓ 2nd, 3rd and 4th fill Burgundian oak barrels.

