wine.co.za
easiest way to buy wine

Eikendal Mon Désir Méthode Cap Classique 2011

The exuberant Eikendal Mon Désir Méthode Cap Classique is made in very small quantities in exceptional years only. On the nose it lures with citrus and lime notes, peaches and cream and a fresh minerality. The long, slow bottle fermentation produced a very fine, pleasing mousse on the palate and the lees contact contributes to a toasty and creamy profile.

Pair with Smoked Salmon Trout, Oysters, Tandoori Chicken



variety : Chardonnay | 100% Chardonnay
winery : Eikendal Vineyards
winemaker : Nico Grobler
wine of origin :
analysis : **alc :** 12.1 % vol **rs :** 1.2 g/l **pH :** 3.24 **ta :** 5.7 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Up to 10 years if cellared correctly.

in the vineyard : Chardonnay Clone 277 was specifically used for the MCC. The vineyards have been trellised in the VSP system. Plant spacing is 2.4 x 1m. Vines are under irrigation, using the Leaf Water Potential method to measure water stress in the grapes. Canopy was kept closed throughout the growing season to ensure minimal light intensity and as a result fresh acidity and remarkable concentrated flavours in the grapes. We picked the grapes early at approximately 19ºB.

in the cellar : The grapes were hand-picked in small crates and cooled down to 1ºC before a gentle, whole-bunch pressing with total focus on maintaining fruit purity and delicate aromatics. Only the finest heart of the press juice was used for this noble MCC. Settled for two nights. Fermentation in stainless steel took place at approximately 12ºC, relying solely on naturally present, wild yeasts. After fermentation the base wine was kept on the gross lees for six months. The wine was then bottled for secondary fermentation and aged two years on the lees in the bottle, before it was riddled, disgorged and finally bottled.