

Eikendal Cabernet Sauvignon 2015

The Cabernet Sauvignon 2015 is sophisticated and full-bodied. On the nose one detects an earthiness and a hint of seaweed, yet with a freshness and notes of cassis. The wine has a strong character displaying aspects of mineral, rock pool and iodine. The tannins are tight and fresh with a linear profile.

Pair with Roasted Pork Shoulder, Côte de Boeuf, Cheese

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 4.2 g/l pH : 3.6 ta : 5.8 g/l

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

pack : Bottle size : 750ml closure : Cork

ageing : 20 years and beyond.

in the vineyard : The Stellenbosch vineyards were planted in 2003 in "Koffieklip" ("Coffee Stone") soil with a clay layer 1m deep on the lower, western slopes of the Helderberg. 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 grapes were hand-picked and cold soaked for up to 14 days. Long slow, natural fermentation of up to 40 days took place with one punch down by hand per day. Natural malolactic fermentation occurred in the barrel. The wine was matured in custom-made barrels from our suppliers: Bruno Lorenzon (Burgundy), Chassin (Burgundy) and Boutes (Bordeaux) for up to 16 months, after which the different blocks and clones were blended and bottled with minimum filtration.

