

Eikendal Charisma 2016

The Charisma 2016 is a visionary creation at the hand of Cellar Master, Nico Grobler, inspired by his travel experiences. The Shiraz (Rhône Valley) lends a tight, fresh structure with aromatic and seasoned undertones. Petit Verdot (Bordeaux) contributes a rich berry character and the Sangiovese, in true Italian style, adds fruity flavours with flair. The result is a bold, charming, seductive and ultimately elegant wine.

Pair with Pappardelle with Beef Ragu, Mushroom Puff Pastry and Mezze Platters

variety : Shiraz | 59% Shiraz, 26% Petit Verdot, 15% Sangiovese

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin :

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.45 ta : 6.1 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fruity **wooded**

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

ageing : Up to 6 years if cellared correctly.

in the vineyard : The vineyards are situated approximately 170m above sea level and were planted in an east-west direction in decomposed granite soil with a clay layer 1m deep. The vines are about 12 years old and under irrigation. 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 : Each variety was picked and vinified separately. It underwent a gentle, long extraction with fermentation lasting up to 24 days. Malolactic fermentation occurring in barrel: 80% in 500ℓ barrels (3rd and 4th fill) and 20% in 20 year old 4,500ℓ barrels. The wine was aged for 15 months in French oak after which blending was done. The wine was the kept in stainless steel tanks for three months. Soft filtration and bottling followed.

