

Eikendal Merlot Rose 2017

The Eikendal Rose 2017 with its charming light pink hue has delightful rose petal, fresh strawberries and raspberry tart flavours on the nose, that follows through to the palate. The wine has a full mouth-feel, with an understated acidity, and a long, pleasing finish.

Pair with Greek Cuisine, Berry Desserts

variety : Merlot | 83% Merlot, 14% Mourvèdre, 3% Grenache
winery : Eikendal Vineyards
winemaker : Nico Grobler
wine of origin : Stellenbosch
analysis : alc : 12.0 % vol rs : 1.4 g/l pH : 3.18 ta : 6.5 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 Mourvedre 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.

