

## Eikendal "Janina" Unwooded Chardonnay 2017

The Janina 2017 lures the senses with flavours of green apple, lemon and fresh pineapple. Nuances of honey and orange blossoms develop on the palate which is carried through mid-palate with a delightful, fresh, flinty and lingering finish.

Pair with Caesar Salad, Brie Cheese & Seared Tuna

**variety** : Chardonnay | 100% Chardonnay

**winery** : Eikendal Vineyards

**winemaker** : Nico Grobler

**wine of origin** : Western Cape

**analysis** : **alc** : 13% % vol **rs** : 2.8 g/l **pH** : 3.21 **ta** : 6.0 g/l

**type** : White **style** : Dry **body** : Medium **taste** : Fruity

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

**ageing** : Up to three years

The Janina is an elegant blend of 80% Eikendal grapes (clones 277, 95 and 96) and the remainder of the grapes (clone 277) are sourced from the Elgin Valley. Four different blocks, three different clones

**in the vineyard** : The south-facing vineyards are planted in decomposed granite and Tafelberg sandstone on the lower, western slopes of the Helderberg, approximately 170m above sea level. With a maritime micro-climate, 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. These are perfect conditions to produce premium Chardonnay.

**in the cellar** : The grapes were handpicked in bins before being gently whole-bunch pressed. No commercial yeast was added and spontaneous fermentation occurred at 15°C-18°C. A long, slow fermentation of 4-6 weeks in 900l plastic egg-shaped fermenters, as well as stainless steel tanks followed. The wine was then aged on the lees for six months before being blended and bottled.

