

## Eikendal Charisma 2017

The Charisma 2017 is an ingenious creation at the hand of Cellar Master, Nico Grobler, inspired by his travel experiences across the globe. 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 on the palate. The result is a bold, charming, seductive and ultimately elegant wine.

Pair with mushroom and chorizo risotto, veal, chocolate truffles.

**variety** : Shiraz | 79% Shiraz, 16% Petit Verdot, 5% Sangiovese  
**winery** : Eikendal Vineyards  
**winemaker** : Nico Grobler  
**wine of origin** : Stellenbosch  
**analysis** : alc : 14.5% % vol    rs : 3.2 g/l    pH : 3.55    ta : 6.1 g/l  
**type** : Red    **style** : Dry    **body** : Medium    **taste** : Fruity    **wooded**  
**pack** : Bottle    **size** : 750ml    **closure** : Cork

2019 Shiraz SA Challenge - Top Shiraz Blend

2019 Top 100 SA Wines - Double Platinum

2019 Old Mutual Trophy Wine Show - Silver

**ageing** : Up to 6 years if cellared correctly.

**in the vineyard** : Shiraz (Eikendal): 20 year old block planted at the top of the farm overlooking False Bay, planted in a north/south row direction, 3 333 Vines/ha, under irrigation. Petit Verdot (Eikendal): 12 year old block planted next to the Shiraz. Planted in a north/south row direction, 3 333 Vines/ha, under irrigation. Sangiovese: 19 year old block from a producer in Stellenbosch. Planted in a north/south row direction, 3 333 Vines/ha. • Sugar loading and sequential harvesting is used to determine picking phases. • Shiraz – Mature fruit picking. • Petit Verdot – 50% Fresh Fruit Picking; 50% Mature Fruit Picking. • Sangiovese – 100% Fresh Fruit Picking. • Pre-dawn water leaf potential used an irrigation indicator.

**in the cellar** : All three cultivars are handpicked and cooled down. Only destemmed and not crushed. 10-15 day cold soaking before spontaneous fermentation. Shiraz: one pump over per day. Petit Verdot: two punch downs per day and Sangiovese: one walk through per day. After fermentation the wine is allowed to settle clean. Shiraz and Petit Verdot go into 500l old Burgundian barrels and the Sangiovese will be blended into the previous vintage Charisma – meaning, for example, in Charisma 2017 the Shiraz and Petit Verdot are 2017 vintages but the Sangiovese is the 2018 vintage. The idea with this is to blend that beautiful freshness and Italian passion into the wine. Shiraz and Petit Verdot are aged for 12 months before blending and bottling.

