

Eikendal Merlot 2016

The Eikendal Merlot 2016 is an exceptionally elegant wine with an abundance of ripe red fruit such as cherries and pomegranate on the nose. On the palate the wine is clean and pure with soft tannins and a rich taste of berries and plums. The elegant finish is long and delightful.

Pair with Blackened Salmon, Charcuterie, Chinese style Crispy Duck Pancakes.

variety : Merlot | 100% Merlot
winery : Eikendal Vineyards
winemaker : Nico Grobler
wine of origin : Stellenbosch
analysis : alc : 14.5% vol rs : 3.9 g/l pH : 3.4 ta : 6.1 g/l
type : Red style : Dry body : Medium taste : Fruity wooded
pack : Bottle size : 750ml closure : Cork

ageing : Up to 5 years if cellared correctly.

in the vineyard : The Stellenbosch vineyards are situated 170m above sea level and planted in "Koffieklip" ("Coffee Stone"), as well as decomposed granite soil with a clay layer 1m deep in an east-west row direction. The planting is 1.2m x 2.4m in vertical shoot positioning with spur pruning. (Clone 348A.) The age of the vineyard is between 8-12 years and under irrigation. The yield approximately 2kg per vine and berry aromatic sequence module is used for determining ripeness.

about the harvest: The grapes were hand-picked in small crates and cooled down in a pre-cooler to 1°C. Berry sorting into the cellar. The grapes were not crushed, only destemmed after which it was cold soaked for up to 15 days. Long and slow fermentation was maintained with minimal punch downs. Malolactic fermentation occurred in the barrel. The wine was matured for 16 months in 300l custom made Burgundian oak barrels – 20% new oak and 80% 2nd and 3rd fill.

