

## Eikendal Sauvignon Blanc 2017

The Eikendal Sauvignon Blanc 2017 has serene tropical flavours, enriched by lime blossoms and grapefruit. The wine has a full mouth-feel, a refined minerality with a lively, yet subtle acidity and a long, pleasing finish.

Pair with Oysters, Artichoke, Pesto Gnocchi.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Eikendal Vineyards  
**winemaker** : Nico Grobler  
**wine of origin** : Stellenbosch  
**analysis** : **alc** : 13% % vol **rs** : 4.3 g/l **pH** : 3.28 **ta** : 5.8 g/l  
**type** : White **style** : Dry **body** : Medium **taste** : Fruity  
**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : Up to 2 - 3 years if cellared correctly.

**in the vineyard** : All the grapes are meticulously sourced from the Elgin Valley. Elgin offers a very cool climate at an altitude of 350m above sea level and is optimal for premium Sauvignon Blanc production. We focus on two different clones of Sauvignon Blanc which offer a desired blend of fruit-driven flavours, combined with more earthy asparagus and fig flavours. Canopy manipulations range from extreme leaf removal to minimal intervention to produce these specific flavours. Vine spacing is 2.4m x 1.2m and during most vintages the grapes are grown without any irrigation.

**in the cellar** : All blocks are kept separate through the vinification process. The grapes were picked in the early morning where they were cooled down before being delivered to the cellar. After destemming and a soft crushing, the juice enjoyed approximately four hours of skin contact followed by a gentle pressing. The free run and pressed juices were kept separately. The next 48 hours saw the juice then settling below 10°C with minimal intervention. Fermentation was completely spontaneous and natural with no addition of artificial yeasts and took eight months to complete. During this time the wine stayed on its primary lees. 80% was fermented in stainless steel tanks and 20% in small, egg-shaped tanks. Blending took place eight months after harvest.

