

Eikendal Cabernet Sauvignon 2017

The Cabernet Sauvignon 2017 is, true to Eikendal's signature style, sophisticated and full-bodied. Whiffs of ripe berries, dark chocolate, spices and pencil shavings greet you on the nose. On the palate, silky tannins await, complemented by a fruitiness and delicate oak flavours with a lingering aftertaste

Pair with Roasted Vegetable Tarts, Beef Short Ribs

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 13.50 % vol rs : 2.2 g/l pH : 3.55 ta : 5.4 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **wooded**

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

ageing : Up to 20 years if cellared correctly.

in the vineyard : The Stellenbosch vineyards were planted in 2003 in "Koffieklip" ("Coffee Stone") soil with a clay layer 1m deep on the lower, western slopes of the Helderberg. 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 grapes were hand-picked and cooled down to 1°C before entering the cellar where it was destemmed and not crushed. Ten to fifteen days cold soaking followed before spontaneous fermentation with one or two punch downs per day. A long, slow fermentation at +/- 34°C followed with soft pressing. The wine settled for one to two weeks before going to the barrel. The wine was then aged for 12 months in 300L 30% new Burgundian Pierre du Bourgogne oak barrels. The wine was oaked six months less than usual but spent six months more in the bottle.

