

Eikendal Shiraz / Petit Verdot 2018

The Eikendal Shiraz – Petit Verdot 2018 is an accessible, medium-bodied wine perfect for everyday drinking. On the nose, hints of spiciness, tobacco and plump dark berries await. On the palate, there is a freshness combined with a fruitiness which leads to a clean and soft finish.

Pair with Biltong, Grilled Lamb and Grilled Vegetables.

variety : Shiraz | 69% Shiraz, 31% Petit Verdot

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 6.3 g/l pH : 3.59 ta : 5.4 g/l

type : White **body :** Medium **wooded**

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

Gilbert & Gillard International Challenge 2019 - Gold & 90 Points

ageing : Up to 5 years if cellared correctly.

Grapes are sourced from ideal vineyards around the Stellenbosch area. Eikendal has dedicated growers who work closely with our winemaker, Nico Grobler, to ensure optimal quality and varietal excellence.

in the vineyard : Vineyards are mostly planted east-west and are 160m above sea level. All vineyards are trellised in the VSP system, spur-pruned and under irrigation. Berry aromatic sequence module is used for determining ripeness.

about the harvest: Grapes are picked at optimal ripeness to ensure fruit intensity and good structure.

in the cellar : Fermentation takes place in stainless steel fermenters. Three pump-overs are done per day to ensure just enough extraction to enhance flavour and colour. Malolactic fermentation occurred in stainless steel tanks. Matured for 12 months in 4500L oak barrels.

