

## Eikendal Chardonnay 2018

The legend of Eikendal's flagship continues. Cellar Master Nico Grobler is creating a legacy, a narrative with his visionary approach to a true Burgundian style Chardonnay. On the nose faint whiffs of jasmine and apple blossom with a delightful freshness and flintiness on the pallet. The wine shows a tight finish and a mineral core resulting in a long finish.

Pair with Crab and Prawns, Fish Pâtés, Risotto with Spring Vegetables.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Eikendal Vineyards

**winemaker :** Nico Grobler

**wine of origin :** Stellenbosch

**analysis :** alc : 12.66 % vol    rs : 2.3 g/l    pH : 3.14    ta : 6.4 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Mineral    **wooded**

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

92/100 Winemag.co.za

Top Performer - Prescient Chardonnay Report

Tim Atkin 2019 - 91 Points

John Platter 2020 - 4.5 Stars

**ageing :** Up to three-five years.

**in the vineyard :**

95% Elgin Clone CY 95, 96 and 5% Elgin Clone CY 277.

**Elgin Smarag CY 277 – The Bone Structure:** This is just the most beautiful vineyard. Planted in a valley very close to a dam in “koffieklip” (coffee stone) with high clay content, it has very cold evenings and more humid days for Elgin. Highly exposed to wind and with medium vigour it fits perfectly for this clone. I use CY 277 (MCC clone) which is mostly used in SA for MCC, specifically for Chardonnay for its high acidity and perfumed profile. The block is not irrigated and so vines are in survival mode all the time bringing us closer to that mineral core that we are searching for. This block is planted 2.4m x 1.2m and is in a VSP system.

**Eikendal – The Marriage between Granite and Bush Vine:** These blocks are planted way up the Helderberg Mountain and are on the highest point of Eikendal overlooking False Bay. It is a combination of bush vines, bush vine/post with no trellised vineyards used. Spur pruned. Yield 1 kg/vine. Plant density is between 5,000 to 7,500 vines/ha. Planted east/west.

Vines only receive post-harvest irrigation. It is planted in decomposed granite with gravel and white clay +/- 60-80cm deep. Fully exposed to the south-easterly winds and receive cool air from False Bay. This is the perfect area for growing Chardonnay. The approach to growing these vines always keeps them in survival mode. These vines undergo harsh treatment and left to their own devices, surviving day today. There are no big flavours or big tannins but rather pure granite in a bush vine bunch. The perfect marriage.

**in the cellar :** The different vineyards are very small individual vineyards ranging from 0.2Ha-1Ha. One to three barrels are produced from a site. All are individually crafted with its own unique character and blended together after 12-14 months. All vineyards are handpicked and cooled down to 1°C before entering the cellar for whole bunch pressing. Settled overnight and racked to stainless steel tanks where the spontaneous fermentation will start. 50% of the fermentation is completed in stainless steel tanks and then the must is moved to barrel. Each block has its own unique batch of barrels. 80% of the barrels are custom made by Burgundian Winemaker Bruno Lorenzon from the forest Pierre du Bourgogne and 20% is from Stephane Chassin. Bruno Lorenzon



barrels are untoasted; this gives extreme purity and tightness on palate. Chassin gives a flinty, salt-like character. Previous vintage wine will be racked out and the new fermenting must will be pumped onto the lees of the previous vintage. This means that the 2nd fill barrel has 2 vintages of lees, 3rd fill three and 4th fill four vintages of lees in. This adds more complexity. Barrels are 500l and 15% new is used. No batonnaging or stirring. After blending, the wine goes to stainless steel and are allowed to settle clean. We will do a very rough filtration and take it to bottle.