

Eikendal Cabernet Sauvignon 2018

The Cabernet Sauvignon 2018 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** : 14.0 % vol **rs** : 3.2 g/l **pH** : 3.53 **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.

about the harvest: The vineyards (Cabernet Sauvignon Clones 163 and 46) were planted in an east-west row direction. The planting is 1.2m x 2.4m in vertical shoot positioning with spur pruning. The canopy height is approximately 1.4m with vines approximately 40cm off the ground. Irrigation is done via leaf water potential, determined by a pressure chamber. Sugar loading and berry aromatic sequence are used to determined picking dates.

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.

