

Eikendal Charisma 2019

The Charisma 2019 is an ingenious creation and red blend living up to its name. The Shiraz (Rhône Valley) lends a tight, fresh structure with aromatic and seasoned undertones. Petit Verdot (Bordeaux) contributes a rich berry character and the Sangiovese, in true Italian style, adds fruity flavours with flair on the palate. The result is a bold, charming, seductive and ultimately elegant wine.

Pair with Mushroom & Chorizo Risotto, Veal, Chocolate Truffles

variety : Shiraz | 75% Shiraz, 21% Petit Verdot, 4% Sangiovese
winery : Eikendal Vineyards
winemaker : Maryke Botha
wine of origin : Stellenbosch
analysis: alc : 14.0 % vol rs : 4.1 g/l pH : 3.56 ta : 6.0 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Up to 6 years if cellared correctly.

in the vineyard :

Shiraz (Eikendal): 20-year-old block planted at the top of the farm overlooking False Bay, planted in a north/south row direction, 3 333 Vines/ha, under irrigation.

Petit Verdot (Eikendal): 12-year-old block planted next to the Shiraz. Planted in a north/south row direction, 3 333 Vines/ha, under irrigation.

Sangiovese: 19-year-old block from a producer in Stellenbosch. Planted in a north/south row direction, 3 333 Vines/ha.

in the cellar : All three cultivars are handpicked and cooled down. Only destemmed and not crushed. 10-15 day cold soaking before spontaneous fermentation. Shiraz: one pump over per day. Petit Verdot: two punch downs per day and Sangiovese: one walk through per day. After fermentation the wine is allowed to settle clean. Shiraz, Sangiovese and Petit Verdot go into 500l old Burgundian barrels. Wine is aged for 10 months before blending and bottling.

