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Eikendal Shiraz / Petit Verdot 2019

The Eikendal Shiraz – Petit Verdot 2019 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 : Maryke Botha
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 5.9 g/l **pH :** 3.51 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant **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, Maryke Botha, 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.

in the cellar :
Both 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. After fermentation the wine is allowed to settle clean.

Malolactic fermentation occurring in barrel: 80% in 500ℓ barrels (3rd and 4th fill, French oak) and 20% in 20-year-old 4,500ℓ barrels for 9 months after which blending was done. The blended wine was the kept in stainless steel tanks for another three months. Soft filtration and bottling followed.