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Eikendal Chardonnay 2019

The Chardonnay 2019 has notes of orange peel and perfume with a freshness, and tightness on the palate. A mineral core with strong acidity is driving this wine. Small complexities with all its secrets still close to its chest.

Pair with Thai Curries, Caesar Salad, Smoked Snoek & Biltong.



variety : Chardonnay | 100% Chardonnay
winery : Eikendal Vineyards
winemaker : Maryke Botha
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 1.8 g/l **pH :** 3.26 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2021 Veritas Awards - Silver
2021 Old Mutual Trophy Wine Show - Bronze
2020 Tim Atkin - 93 Points

ageing : Up to three - five years.

in the vineyard :

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. Winemaker uses 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 of 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 thus NO irrigation before harvesting. 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 and my approach to growing these vines always keep them in survival mode. These vines undergo harsh treatment and left to their own devices, surviving day to day. There are no big flavours or big tannins but rather pure granite in a bush vine bunch. The perfect marriage.

The Eikendal Chardonnay is produced from 2 different areas, 2 different farms, 3 different clones, 6 different vineyards (Biggest block 1Ha). That is where complexity starts

in the cellar :

The different vineyards is very small individual vineyards ranging from 0.2Ha-1Ha. Winemaker produces one barrel, two or maybe three barrels from a site. All individually crafted with its own unique character. Blended together after 12-14 months. All vineyards are handpicked and cooled down to 1°C before entering the cellar for whole bunch pressing. Settling overnight to between 300-400 NTU's. Racked to stainless steel tanks where the spontaneous fermentation has will start. Winemaker will allow 50% of the fermentation to be completed in stainless steel tank

and then he moves the must 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 us extreme purity and tightness on palate. Chassin gives us 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. Thus, 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 bâtonnage 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.