

Eikendal Merlot 2020

The Eikendal Merlot 2020 has an attractive nose that reminds one of forest floor, violets, plums, black berries, cherries and peppery spices. On the palate the wine is full and rounded, with soft tannins and a rich taste of black berries and plums. The elegant finish is long and pleasant.

18°C-20°C. Pair with Crispy Duck, Cassoulet, Spaghetti Puttanesca.

variety : Merlot | 100% Merlot

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.1 g/l pH : 3.68 ta : 5.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

ageing : Up to 5 years if cellared correctly.

in the vineyard :

The Stellenbosch vineyards are situated 170m above sea level and planted in "Koffieklip" ("Coffee Stone"), as well as decomposed granite soil with a clay layer 1m deep in an east-west row direction.

about the harvest: The grapes were hand-picked in small crates and cooled down in a pre-cooler to 1°C.

in the cellar :

Berry sorting into the cellar. The grapes were not crushed, only destemmed after which it was cold soaked for up to 15 days. Long and slow fermentation was maintained with minimal punch downs. Malolactic fermentation occurred in the barrel. The wine was matured for 16 months in 300l custom made Burgundian oak barrels – 20% new oak and 80% 2nd and 3rd fill.

