

Eikendal Classique 2019

The Eikendal Classique 2019 is subtly rich and powerful with full perfume flavours of blue and black fruits, earthiness and Cellar Master Nico Grobler's signature freshness. It shows perfectly delineated red and black fruit, seductive oak spice, fresh acidity and fine tannins due to careful extraction and the judicious use of oak.

Pair with Roasted Pork Shoulder, Côte de Boeuf, Cheese. Serve at 18-20°C

variety : Cabernet Sauvignon | 58% Merlot, 25% Cabernet Sauvignon, 15% Cabernet Franc, 2% Petit Verdot,

winery : Eikendal Vineyards

winemaker : Nico Grobler

wine of origin : Stellenbosch

analysis : alc : 14.19 % vol rs : 1.8 g/l pH : 3.5 ta : 5.8 g/l

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

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

John Platter's 2021 - 4.5 Stars

ageing : Up to 20 years if cellared correctly.

in the vineyard : The Stellenbosch vineyards that were planted in 2003 (Cabernet Sauvignon Clone 46 and 163, Merlot Clone 192 and Cabernet Franc Clone 1) are some of the oldest vineyards on the estate and grow on the south-eastern slopes of our estate.

about the harvest: Grapes were hand-picked.

in the cellar :

Each variety was handpicked and vinified separately. The grapes were sorted into the cellar and only destemmed and not crushed. It underwent long and slow cold soakings of between 10 and 15 days before spontaneous fermentation in small, stainless steel tanks with one to two punch down by hand each day. The wine was separately aged for 12 months in custom-made 300ℓ French oak barrels. The wines were blended and oaked for another six months before being bottled and kept for another 12 months before release.

