

## Eikendal Cabernet Sauvignon 2021

The Cabernet Sauvignon 2021 is, true to Eikendal's signature style, sophisticated and full-bodied. Whiffs of ripe berries, dark chocolate, spices and pencil shavings greet you on the nose. On the palate, silky tannins await, complemented by a fruitiness and delicate oak flavours with a lingering aftertaste.

Pair with Roasted Vegetable Tarts, Beef Short Ribs.  
Serving suggestion: 18°C-20°C.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Eikendal Vineyards

**winemaker** : Aldert Nieuwoudt and Christo Hanse

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : 1.7 g/l   pH : 3.57   ta : 6.0 g/l

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

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

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**ageing** : Up to 20 years if cellared correctly.

**in the vineyard** : The Stellenbosch vineyards were planted in 2003 in "Koffieklip" ("Coffee Stone") soil with a clay layer 1m deep on the lower, western slopes of the Helderberg. With a maritime microclimate, the winters are wet and cold, and in summer the heat is tempered by a cool and fresh breeze from the Atlantic Ocean in False Bay.

**about the harvest**: The grapes were hand-picked and cooled down to 1°C before entering the cellar

**in the cellar** : The grapes were destemmed and not crushed. Ten to fifteen days of cold soaking followed before spontaneous fermentation with one or two punch downs per day. A long, slow fermentation at  $\pm 34^{\circ}\text{C}$  followed with soft pressing. The wine settled for one to two weeks before going to barrel. The wine was then aged for 12 months in 300l 30% new Burgundian Pierre du Bourgogne oak barrels. The wine was oaked six months less than usual but spent six months more in bottle.

