



EIKENDAL

- STELLENBOSCH -

Chardonnay

2014

This wine is packed with freshness and hints of minerality, enriched with crisp, ripe pears, honeysuckle, orange peel, apples and honey. The palate is linear and features a tight minerality, with a creamy, fruity finish of great length. The oak is well integrated and provides the perfect structure for the fruit components of the wine.

Iconic Eikendal

Cultivar:

100% Chardonnay

Vineyards:

The south-facing vineyards are planted in decomposed granite and Tafelberg sandstone on the lower, western slopes of the Helderberg, approximately 170m above sea level. 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. These are perfect conditions to produce premium Chardonnay.

Vitification:

The Chardonnay 2014 is an extraordinary blend of four different clones (CY95, CY96, CY277 and CY548). Different trellising methods were used, including VSP, bush vines and Guyot. Every block is approached differently as to ensure optimal flavours.

Vinification:

The grapes were handpicked in three stages ranging from 19.5°B to 23°B. The first batch provided the desired freshness and acidity, while the other two lots brought citrus fruit, structure and creaminess to the wine. The grapes were cooled down to 1°C for one day before it was whole-bunch pressed. Only 10% of the wine underwent malolactic fermentation. After fermentation, the wine was aged for 12 months in 15% new 500ℓ French oak barrels custom-made by Frenchman Bruno Lorenzon with the balance in 2nd and 3rd fill.

Wine:

Sugar: 2.1 g/ℓ; Total acid: 5.7 g/ℓ; pH: 3.36; Alcohol: 13 vol.%

Maturation: Between 10 and 15 years

Serving suggestion: 12°C-14°C. Pair with Grilled Salmon, Roasted Fowl, Creamy Curries

Awards & Accolades:

92/100 Tim Atkin MW, 94/100 Robert Parker, 90/100 Wine Enthusiast, 94/100 Christian Eedes, 4½* Platter Guide 2015

Cellar Master:

Nico Grobler



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