



EIKENDAL
- STELLENBOSCH -

Chardonnay
2022

The Eikendal Chardonnay 2022 is an elegant style of Chardonnay. Notes of orange peel, and floral perfume comes through on the palate, with a fresh and tight mouthfeel. A mineral core with strong acidity drives this wine.

Cultivar:

100% Chardonnay (Stellenbosch)

Vitification:

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. 2022 we had unusually high yields and harvested 1.5 kg/vine. Plant density is between 5 000 to 7 500 vines/ha. Planted East/West. 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. These vines undergo harsh treatment and left to their own devices, surviving day to day.

Vinification:

Grapes were handpicked in 18kg lug boxes. This prevents it from crushing and lowers the risk of contamination. It also gives us a chance to sort the grapes at the cellar as well and have consistency from the vineyards to the cellar. It also prevents juice oxidising because of grapes pressing against each other. We do 100% whole bunch pressing which is very delicate on the juice extraction with a juice recovery of around 620L per ton. Settled after 24 hour and racked to a combination of stainless steel tank, cement-and plastic eggs where it underwent alcoholic fermentation. The NTU was monitored while racking in order to keep it at 200NTU for better mouth feel and adding volume to the end product. Before alcoholic fermentation finished 30% of the wine went in to barrels for Malolactic fermentation to also give some creaminess to the wine. The rest of the wine only went to barrel after fermentation. The wine went through batonnage every 2 weeks for 3 months. This Chardonnay spent a total of 10 months in 500l French Oak barrels, 20% new oak, the rest second and third fill barrels.

Wine:

Sugar: 2.4 g/l; Total acid: 7.1 g/l; pH: 3.13; Alcohol: 13.04% vol.

Maturation: Up to 5 year

Serving suggestion: 12°C-14°C. Pair with Thai Green Curries, Nasi Goreng or Smoked Snoek.



Eikendal Vineyards | Stellenbosch



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