

Cabernet Sauvignon / Merlot
2022

The Cabernet Sauvignon / Merlot blend 2022 is made in a true Eikendal style, sophisticated and full-bodied. It is very expressive with ripe blackberry and blackcurrent characters dominating on the nose. The characteristic cassis and earthiness of Cabernet Sauvignon is clearly evident. Spicy and sweet French oak compliment and balance the fruit. Fleshy and concentrated fruit is supported by a backbone of fine-grained tannins.

Cultivar:

51% Cabernet Sauvignon / 49% Merlot

Vineyards:

The Stellenbosch vineyards are planted 170m above sea level and in "Koffieklip" ("Coffee Stone") soil with a clay layer 1m deep. Vineyards planted in an East-West row direction.

Vitification:

The vineyards were planted in an east-west row direction in 2004. The vineyards are trellised using the Vertical Shoot Position trellising with spur pruning. Irrigation is restricted in order to produce grapes with concentrated characteristics of this special variety. Sugar loading, berry aromatic sequence, PH and TA are used to determine phenolic ripeness and picking dates.

Vinification:

The grapes were hand-picked into 18kg lug boxes to prevent crushing and to lower risk of contamination. The grapes were destemmed, hand-sorted and gently transferred to tank by conveyor not to extract harsh tannins. Cold soaking started, followed by spontaneous fermentation, after which it is inoculated with yeast to assure clean fermentation and create pure aromas and taste. 3 – 4 pumpovers per day combined with punch downs and oxygen sparge. After fermentation we add some structure to the wine with 2 weeks of extended maceration, followed with a gentle press to recover 650L per ton. The wine underwent malolactic fermentation in a tank and then racked to barrels for aging. The wine was then aged for 12 months in 300ℓ oak barrels, 15% new oak used and blended right before bottling.

Wine:

Sugar: 4.3 g/ℓ; Total acid: 5.9 g/ℓ; pH: 3.51; Alcohol: 14.39 % vol.

Maturation: Up to 10 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Carpaccio, roasted beef short rib & or cream based curry.

