



# EIKENDAL

-STELLENBOSCH-

## *Janina*

2024

*The Eikendal Janina 2024 (unwooded Chardonnay) lures the senses with flavours of green apple, lemon and fresh pineapple. Nuances of honey and orange blossoms develop on the palate which is carried through mid-palate with a delightful, fresh and flinty finish.*

**Cultivar:**

100% Chardonnay

**Vineyards & Vitification:**

The North-facing vineyards are planted in decomposed granite and Tafelberg sandstone on the lower, western sloped of the Helderberg, approximately 170m above sea level. With a maritime micro-climate, the winters are wet and cold, and in summer the heat is tempered by a cool breeze from the Atlantic Ocean. These are perfect conditions for premium Chardonnay. 3 different clones (Clones 277, 95 and 96) from 3 different blocks were used to produce this truly unique unwooded Chardonnay.

**Vinification:**

The grapes were hand-picked into 18kg lug boxes, this prevents it from crushing and lowers the risk of contamination. The grapes were sorted first in the vineyards and again during off loading at the cellar, and then went into the press as whole bunches to extract the juice gently (620L per ton). 24 hours settling of the juice, and then racked straight into a combination of stainless steel tanks, cement- and plastic eggs. After fermentation it was racked onto the fine lees until bottling. The wine was batonnaged every two weeks for 3 months.

**Wine:**

Sugar: 3.5 g/l; Total acid: 5.8 g/l; pH: 3.38; Alcohol: 13.12 % vol.

Maturation: Cellar for up to 3 years.

Serving suggestion: 12°C-14°C. Pair with Caesar salad, brie cheese or seared tuna.



Eikendal Vineyards | Stellenbosch



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