



EIKENDAL

- STELLENBOSCH -

Rosé

2017

The Eikendal Rosé 2017 with its charming light pink hue has delightful rose petal, fresh strawberries and raspberry tart flavours on the nose, that follows through to the palate. The wine has a full mouth-feel, with an understated acidity, and a long, pleasing finish.

Iconic Eikendal

Cultivar:

83% Merlot, 14% Mourvèdre, 3% Grenache

Vineyards:

The vineyards lie 155m above sea level. The terroir of all three cultivars consists of decomposed granite. Three specific blocks were used for this alluring Rosé. 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.

Vitification:

The Merlot vines are trellised in the Vertical Shoot Position system and the Mourvèdre and Grenache in the vine by post system. These vineyards were only planted in 2012.

Vinification:

The Merlot grapes were picked first followed by the Grenache and Mourvèdre three weeks later. Grapes were picked early to retain as much fresh flavours as possible, crushed and followed by a soft pressing. The Merlot was wild fermented in tanks and the juice of the other two cultivars were added to the fermenting Merlot. It was clarified right after fermentation and bottled very early to ensure freshness.

Wine analysis:

Sugar: 1.4 g/l; Total acid: 6.5 g/l; pH: 3.18; Alcohol: 12% vol.

Maturation: Up to 2 years if cellared correctly

Serving suggestion: 12°C-14°C. Pair with Greek Cuisine, Berry Desserts and

Cellar Master:

Nico Grobler



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