



EIKENDAL
- STELLENBOSCH -

Shiraz - Petit Verdot

2016

The Eikendal Shiraz – Petit Verdot exudes notes of cherry tobacco and lusciously ripe berries. This accessible, medium bodied wine is clean and fresh with a sweetish, velvety round palate. Smooth, yet fruit-forward flavours inspire easy, everyday drinking.

Iconic Eikendal

Cultivar:

75% Shiraz, 25% Petit Verdot

Vineyards:

Grapes are sourced from ideal vineyards around the Stellenbosch area. Eikendal has dedicated growers who work closely with our winemaker, Nico Grobler, to ensure optimal quality and varietal excellence.

Vitification:

Vineyards are mostly planted east-west and are 160m above sea level. All vineyards are trellised in the VSP system, spur-pruned and under irrigation. Berry aromatic sequence module is used for determining ripeness.

Vinification:

Grapes are picked at optimal ripeness to ensure fruit intensity and good structure. Fermentation takes place in stainless steel fermenters. Three pump overs are done per day to ensure just enough extraction to enhance flavour and colour. Malolactic fermentation occurred in stainless steel tanks. Matured for 12 months in 4500ℓ oak barrels.

Wine analysis:

Sugar: 4.8 g/ℓ; Total acid: 6.0 g/ℓ; pH: 3.52; Alcohol: 14% vol.

Maturation: Up to 5 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Spaghetti Bolognese, Barbeque Meat, Charcuterie

Cellar Master:

Nico Grobler



Eikendal Vineyards | Stellenbosch



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