



EIKENDAL
- STELLENBOSCH -

Shiraz - Petit Verdot

2017

The Eikendal Shiraz – Petit Verdot 2017 is an accessible, medium bodied wine perfect for everyday drinking. On the nose, hints of spiciness, tobacco and plump dark berries await. On the palate, there is a freshness combined with a fruitiness which leads to a clean and soft finish.

Iconic Eikendal

Cultivar:

69% Shiraz, 31% 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: 6.3 g/ℓ; Total acid: 5.4 g/ℓ; pH: 3.59; Alcohol: 14% vol.

Maturation: Up to 5 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Biltong, Grilled Lamb and Grilled Vegetables

Awards & Accolades:

New release

Cellar Master:

Nico Grobler



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eikendal_vineyards