



EIKENDAL
- STELLENBOSCH -

Chardonnay
2021

The Eikendal Chardonnay 2021 is an elegant style of Chardonnay. Notes of orange peel, and floral perfume comes through on the palate, with a fress and tight mouthfeel. A mineral core with strong acidity drives this wine.

Cultivar:

100% Chardonnay (60% Stellenbosch; 40% Elgin)

Vitification:

Elgin: Planted in a valley very close to a dam in “Koffieklip” (“Coffee Stone”) with high clay content it has very cold evenings and more humid days for Elgin. Highly exposed to wind and with medium vigour it fits perfectly for this clone. The block is not irrigated and so vines are in survival mode all the time bringing us closer to that mineral core that we are searching for. This block is planted 2.4m x 1.2m and IS in a VSP system.

Stellenbosch: These blocks are planted way up the Helderberg Mountain and are on the highest point of Eikendal overlooking False Bay. It is a combination of bush vines, bush vine/post with no trellised vineyards used. Spur pruned. Yield 1 kg/vine. Plant density is between 5 000 to 7 500 vines/ha. Planted East/West. It is planted in decomposed granite with gravel and white clay +/- 60-80cm deep. Fully exposed to the South-easterly winds and receive cool air from False Bay. These vines undergo harsh treatment and left to their own devices, surviving day to day.

Vinification:

Grapes were handpicked in 18kg lug boxes. This prevents it from crushing and lowers the risk of contamination. It also gives us a chance to sort the grapes at the cellar as well and have consistency from the vineyards to the cellar. It also prevents juice oxidising because of grapes pressing against each other. We do 100% whole bunch pressing which is very delicate on the juice extraction with a juice recovery of around 620L per ton. Settled after 24 hour and racked to a combination of stainless steel tank, cement-and plastic eggs where it underwent alcoholic fermentation. The NTU was monitored while racking in order to keep it at 200NTU for better mouth feel and adding volume to the end product. Before alcoholic fermentation finished 30% of the wine went in to barrels for Malolactic fermentation to also give some creaminess to the wine. The rest of the wine only went to barrel after fermentation. The wine went through batonnage every 2 weeks for 3 months. This Chardonnay spent a total of 10 months in 500l French Oak barrels, 20% new oak, the rest second and third fill barrels.

Wine:

Sugar: 1.4 g/l; Total acid: 5.8 g/l; pH: 3.36; Alcohol: 13.06% vol.

Maturation: Up to 5 year

Serving suggestion: 12°C-14°C. Pair with Thai Green Curries, Nasi Goreng or Smoked Snoek.

Awards & Accolades:

DOUBLE GOLD – Gilbert & Gaillard 2023



Eikendal Vineyards | Stellenbosch



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