



EIKENDAL
- STELLENBOSCH -

Classique
2020

The Eikendal Classique is subtly rich and powerful with delicate flavours of blue and black berries, earthiness and a classical freshness. It is perfectly balanced with red- and black fruit, seductive oak spice, fresh acidity and fine tannins.

Cultivar:

70% Merlot, 14% Cabernet Sauvignon, 15% Cabernet Franc & 1% Petit Verdot

Vitification:

100% Stellenbosch fruit. The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed "koffieklip" ("coffee stone") soils. Only selected grapes are used from site specific blocks on the Eikendal farm. Specific leaf removal is applied to reduce green flavours and enhance fruit, colour and structure.

Vinification:

We pick all of our grapes by hand and into 18kg lug boxes to prevent the grapes from crushing and to lower the contamination risk. We also use this approach to ensure consistency in the cellar by sorting the grapes. The grapes were destemmed and handsorted before being conveyed into a tank where it underwent pumpovers 3 to 4 times per day in conjunction with pushdowns and oxygen sparge. After fermentation we did extended maceration to add structure to the wine. The grapes were gently pressed and underwent malolactic fermentation before it was racked to barrel for 18 months (20% new oak barrels used) Each varietal was fermented and matured separately and only blended before bottling.

Wine:

Sugar: 2.2 g/l; Total acid: 5.8 g/l; pH: 3.5; Alcohol: 14.47% vol.

Maturation: up to 20 years if cellared correctly.

Serving suggestion: 18°C-20°C. Pair with Roasted Pork, Côte de Boeuf & Cheese

Awards & Accolades:

94 points – Tim Atkin MW 2022

DOUBLE GOLD – Gilbert & Gaillard 2023



Eikendal Vineyards | Stellenbosch



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