



**EIKENDAL**  
- STELLENBOSCH -

*Infused by Earth Chardonnay*  
2017

*"The greatest skill of a winemaker is giving wine a sense of place, telling the story of your land through your wines. To achieve this your feet need to be planted deep into your earth, becoming one with your vines, feeling their pulse and listening to their whispers. The end result is wine that is Infused by Earth."*

**Cultivar:**

100% Chardonnay

**Vineyards:**

The Infused by Earth is composed out of 2 blocks of bushvine vineyards. Both blocks are planted right at the top of the Eikendal farm into decomposed granite. Clones CY548 and CY95. The soil is 60-80cm deep with gravel mixed into the granite. White clay which is very significant in that all organic matter has been washed out. The vines are planted facing the south-easterly wind head on all the time, receives cool air at night from False Bay and because of the granite and clay, the vines stay in survival mode which carries the message of the terroir well. Yields are extremely low, but of excellent quality and produce 0.8-1kg grapes per vine.

**Vinification:**

The grapes were hand-picked into 18kg lug boxes, and were whole-bunch pressed. No settling of the juice, and went straight into stainless steel tanks. 50% of spontaneous fermentation in the tanks. The last 50% of fermentation was done 60% in 500l new barrel and 40% in granite amphora. This means fermenting and ageing granite in granite. 18 months of aging. No fining or filtration, natural settling of the wine.

**Wine:**

Sugar: 2.5 g/l; Total acid: 5.7 g/l; pH: 3.28; Alcohol: 12.61 % vol.

Maturation: Cellar for up to 10 years.

Serving suggestion: 18°C-20°C. Pair with Lobster, Poulet



Eikendal Vineyards | Stellenbosch



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