



EIKENDAL

- STELLENBOSCH -

Cabernet Sauvignon

2013

The Cabernet Sauvignon 2013 is full-bodied and deliciously stylish. 2013 was a special vintage for we had cool growing conditions, which produced very tightly structured wines. On the nose there are hints of red fruit as opposed to the deep ripe black fruit finish. The palate shows titillating acidity and sophisticated oak integration, with silky yet firm tannins that are drinking well, but will reward with further ageing.

Iconic Eikendal

Cultivar:

100% Cabernet Sauvignon

Vineyards:

The Stellenbosch vineyards were planted in 2003 in “Koffieklip” (“Coffee Stone”) soil with a clay layer 1m deep on the lower, western slopes of the Helderberg. With a maritime microclimate, the winters are wet and cold, and in summer the heat is tempered by a cool and fresh breeze from the Atlantic Ocean in False Bay.

Vitification:

The vineyards (Cabernet Sauvignon Clones 163 and 46) were planted in an east-west row direction. The planting is 1.2m x 2.4m in vertical shoot positioning with spur pruning. The canopy height is approximately 1.4m with vines approximately 40cm off the ground. Irrigation is done via leaf water potential, determined by a pressure chamber. Sugar loading and berry aromatic sequence are used to determine picking dates.

Vinification:

The grapes were hand-picked and cold soaked for up to 14 days. Long slow, natural fermentation of up to 40 days took place with one punch down by hand per day. Natural malolactic fermentation occurred in the barrel. The wine was matured in custom-made barrels from our suppliers: Bruno Lorenzon (Burgundy), Chassin (Burgundy) and Boutes (Bordeaux) for up to 16 months, after which the different blocks and clones were blended and bottled with minimum filtration.

Wine:

Sugar: 3.3 g/l; Total acid: 5.4 g/l; pH: 3.56; Alcohol: 14.5 % vol.

Maturation: Up to 20 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Beef, Roasted Vegetables, Duck

Awards & Accolades:

92/100 Tim Atkin MW, Double Gold National Wine Challenge 2016, 4½* Platter Guide 2016

Cellar Master:

Nico Grobler



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