



EIKENDAL

- STELLENBOSCH -

Classique

2013

The Eikendal Classique 2013 is testament to Cellar Master, Nico Grobler's obsession with quality. It is an elegant, well-balanced Bordeaux style blend with full, round flavours of oak, spice, dark chocolate, tobacco and forest floor with to a very smooth finish. It shows a rich, well-structured body, and fine tannins.

Iconic Eikendal

Cultivar:

47% Merlot, 40% Cabernet Sauvignon, 13% Cabernet Franc

Vineyards:

The Stellenbosch vineyards that were planted in 2003 (Cabernet Sauvignon Clone 46 and 163, Merlot Clone 192 and Cabernet Franc Clone 1) are some of the oldest vineyards on the estate and grow on the south-eastern slopes of our estate.

Vitification:

The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed "Koffieklip" ("Coffee Stone"). Only the first grapes are used. Specific leaf removal is applied to reduce green flavours and enhance fruit, colour and structure.

Vinification:

Each variety was picked and vinified separately. It underwent long and slow cold soakings before fermentation in small, stainless steel tanks with one punch down by hand each day. Natural fermentation took up to 40 days with malolactic fermentation occurring in barrel. The wine was aged for 18 months in French oak with 25% being new oak.

Wine:

Sugar: 3.2 g/l; Total acid: 5.6 g/l; pH: 3.48; Alcohol: 14.65% vol.

Maturation: Up to 25 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Grilled Salmon, Roasted Fowl, Creamy Curries

Awards & Accolades:

90/100 Wine100, Double Gold National Wine Challenge, 4½* Platter Wine Guide

Cellar Master:

Nico Grobler



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eikendal_vineyards