



Rosé 2023

The Eikendal Rosé 2023, with its charming light onion skin hue has delightful rose petal, fresh strawberries and raspberry flavours on the nose, that follows through to the palate. The wine has a full mouthfeel, with an understated acidity, and a long, pleasing finish.

Cultivar:

43% Grenache, 36% Mourvèdre, 21% Cinsaut

Vineyards:

The vineyards lie 155m above sea level. The terroir of all three cultivars consists of decomposed granite. There are three specific blocks used for this alluring Rosé. 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:

Only one block of 0,73ha of Grenache Noir and 0,73ha of Mourvèdre was planted in 2012. The 0,26ha of Cinsaut was planted in 2016 on the Eikendal farm. The trellising for the Grenache and Cinsaut is the vine by post system and the Mourvèdre is planted as bush vines without any trellising. Both these methods allow maximum sunlight and airflow through the vines to create a healthy vine and good light penetration from all sides.

Vinification:

In the middle of February on the 14th to be exact, the Grenache was picked first at 22,3°B and Mourvèdre at 21,8°B one day apart. The Cinsaut was harvested a day after at 21,6°B. Grapes were handpicked early in the morning to retain as much fresh flavours as possible. A portion of the grapes were destemmed, crushed and left in the press for an hour longer to extract a bit more colour and complexity but the biggest portion underwent a delicate whole bunch press cycle to preserve the delicate flavours and structure of this rosé. Grenache Noir and Cinsaut both had an orange colour with pressing and the Mourvèdre had a light pink colour. Each year the yield per block of the three varieties will differ and as a result the percentages on the label will also change correspondingly. After one night of settling the juice was carefully drawn from the primary lease. It was clarified right after fermentation and bottled very early to ensure vibrant flavours with a good acidity and mouthfeel.

Wine analysis:

Sugar: 6.5 g/l; Total acid: 6.3 g/l; pH: 3.39; Alcohol: 12.71% vol.

Maturation: Up to 2 years if cellared correctly

Serving suggestion: 12°C-14°C. Pair with Smoked Salmon Salad, Goats Cheese Tart, Berry Parfait

Awards & Accolades:

New release

Winemakers:

Aldert Nieuwoudt



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