



SAUVIGNON BLANC - CHARDONNAY 2016

Cultivar:

Sauvignon Blanc 72%, Chardonnay 28%

Vineyards:

Grapes stem from different growers in the Stellenbosch and Elgin region. Each block is specifically grown to compliment the style of this premium white blend.

Vinification:

The grapes were picked at 21.5°B – 23.5°B. Before fermentation, a lot of effort is put into preserving the natural fruit flavours and especially the natural acidity to ensure freshness and length. The cultivars are then fermented at 12° C - 15° C in stainless steel tanks and after the wine spent two months on its gross lees, the two components are blended and bottled.

Wine analysis:

Sugar: 4.1 g/l
Total acid: 6.0 g/l
pH: 3.42
Alcohol: 13.5 % vol.

Winemaker's description:

The 2016 vintage is a blend of Sauvignon Blanc (72%) and Chardonnay (28%). The Sauvignon Blanc adds beautiful ripe tropical flavours. This vintage is quite opulent and expressive. Ripe gooseberry and figs with peach and apricot. The Chardonnay lends the backbone and structure. The acidity of the Chardonnay creates a really tight and long finish.

Serving Recommendations:

Eikendal Sauvignon Blanc | Chardonnay 2016 is perfect to drink now, but it will keep its refreshing character for the next 12 months. This wine is perfect to enjoy with a light salad; at an al fresco summer's picnic, or just on its own as an aperitif. Enjoy now, through 2016 and 2017.

Serving Temperature:

12oC - 14oC in white wine glasses.

