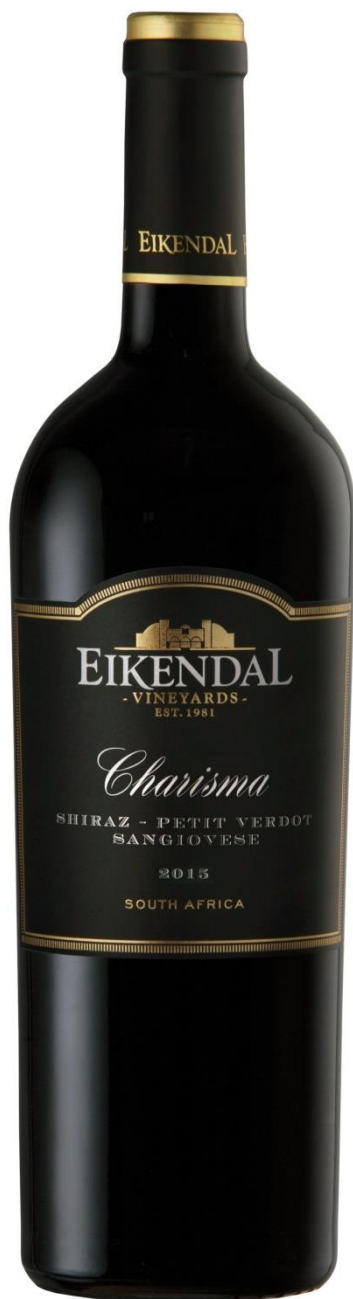


## *Charisma 2015*

**Cultivar:**

Shiraz 61%, Petit Verdot 27%, Sangiovese 12%

**Vineyards:**

Vineyards approximately 170m above sea level. Planted in an east west direction in "Koffieklip" soil with a clay layer 1m deep. Vineyards are between 10 -12 years old and under irrigation. Berry aromatic sequence module used to determine picking at optimum ripeness and flavour.

**Vinification:**

Cultivars vinified separately. All gentle, long extraction with fermentation lasting up to 24 days. MLF in barrel. 80% in 500L barrels 3<sup>rd</sup> and 4<sup>th</sup> fills, 20% in 20 years old 4 500L vats. Aged for 15 months in oak, after which blending was done. Kept in stainless steel tanks for 3 months. Soft filtration and bottling.

**Analysis:**

Sugar:	3.8 g/l
Total acid:	5.9 g/l
pH:	3.51
Alcohol:	14.5 vol.%

**Winemaker's Notes:**

Rhône meets Spain meets Italy! New world, fruit driven, upfront style. Intense fruit on the nose which follows through on the palate. Silky tannins with a hint of sweetness ensure a smooth wine with delicious juicy fruit.

Exuding classic violets and spice nuances, the Shiraz lends a clean, fresh structure to the wine, whilst the Petit Verdot adds black fruit, spice and spunk to the blend, and the Sangiovese the final, refined touches with its clean fruit and smack of tomato paste. A different blend that makes sense once it is in your glass.

**Maturation potential:**

Eikendal Charisma 2015 is delicious right now, and has the body and structure to improve with cellaring over the next 4-6 years.

**Serving Temperature:**

18°C -20°C in large red wine glasses.

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