

Janina 2016

UNWOODED



Cultivar:

Sauvignon blanc

Vineyards:

The grapes stems from Eikendal and Elgin. The Eikendal vineyards have a North East aspect and are up to 170m above sea level. They are grown in the Peroldt five-wire trellising system on Duplex Koffieklip ("Coffee Stone") and Estcourt soils. All trellised in the VSP system. Spur and Guyot pruning, Koffieklip soil with a mixture of gravel and sand, 2.4 x 1.2m plant spacing. The Elgin vineyards are 350m above sea level.

Vinification:

Janina 2015 is an elegant blend of 80% Eikendal Chardonnay grapes, clone 277, 95 and 96, while the rest stems from the Elgin Valley, clone 277. So, to put this into perspective: it is a wine grown from 4 different blocks, 3 different clones and 2 different regions. Picked at different ripeness level, all according to the best quality each clone has to offer. The grapes from these blocks were fermented separately and this is our 1st Janina that relied solely on 100% natural fermentation. The result is a wine with more guts and depth and a rich mid palate. Aged on the lees for 6 months in 10% egg shaped tanks. This is without a doubt the best Eikendal has produced and we have taken unwooded Chardonnay to the next level in South-Africa.

Wine analysis:

Sugar:	2.6 g/l
Total acid:	5.6 g/l
pH:	3.53
Alcohol:	13.4 % vol.

Winemaker's description:

Janina 2016 is rich on the nose, exuding honey flavours, sweet apple, orange peel, lemon zest and beautiful perfume with an expression of energy. On the palate you have a rich entry with a broad mid-palate but the great gift is the exceptional minerality that comes after the richness, which keeps the palate tight and fresh.

Maturation potential:

Eikendal Janina can be enjoyed now or within the next 3 years.

Serving Temperature:

12°C -14°C

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