



EIKENDAL

-STELLENBOSCH-

Chardonnay 2015



Cultivar:
Chardonnay

Vinification:

The grapes were hand picked in three stages, ranging from 19.5°B to 23°B. The lot that was picked first, provided us with desired freshness and acidity, whilst the riper lots imparted fresh citrus fruit, structure and creaminess to the wine. The grapes are cooled down to 1°C for one day before whole bunch pressing. After fermentation, the wine was aged for 12 months in 15% new, 500L French oak barrels, custom-made by Frenchman Bruno Lorenzon, with the balance 2nd and 3rd fill.

The barrel ageing process happened with minimum intervention and batonage, to preserve and harness the delicate characteristics of the wine.

Wine analysis:

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|-------------|-------------|
| Sugar: | 3.2 g/l |
| Total acid: | 6.9 g/l |
| pH: | 3.30 |
| Alcohol: | 13.00 vol.% |

Winemaker's Description:

This wine is packed with freshness and hints of minerality, enriched with crisp, ripe pears, honeysuckle, orange peel, apples and honey. The palate is linear and features a tight minerality, with a creamy, fruity finish of great length.

The aim during picking and Vinification was to create a wine of freshness and elegance, without any overripe or overbearing flavours. The oak is well integrated and provides the perfect structure for the fruit components of the wine.

Maturation potential:

This wine is drinking well right now but also shows exceptional ageing potential of up to 10 years after vintage. Enjoy with lightly grilled salmon, roast fowl, a creamy curry or just on its own.

Serving Temperature:

12°C - 14°C in smaller white wine glasses.



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