



EIKENDAL

- STELLENBOSCH -

Pinotage 2015

**Cultivar:**

Pinotage

Vineyards:

Non-irrigated Stellenbosch Pinotage vineyard block. 20 years old planted on decomposed granite and 'koffie klip'. Trellised in the VSP system with plant spacing of 2.4 x 1.2m. Planted in north – south row direction..

Vinification:

Hand picked and cooled down to 1°C before sorted in the cellar. Pre-soaked for 15 days at below 10°C before fermentation. 25% whole bunched added . Fermentation allowed to start and finish wild. Long slow fermentation at +/- 30°C. One punch down per day by hand. Fermented until dry. Wine racked off and pressed. Aged for 12 months in 500L 2nd, 3rd and 4th fill barrels – Burgundian oak.

Analysis:

Sugar:	1.8 g/l
Total acid:	5.7 g/l
pH:	3.57
Alcohol:	13.0 vol.%

Winemaker's Notes:

Perfumed, pomegranate, fresh strawberry. Freshness on nose and palate with beautiful tight mineral core. Tight palate with good length and a fresh finish.

Maturation potential:

Eikendal Pinotage 2015 is delicious to drink right now, but also shows good ageing potential of up to six years.

Serving Temperature:

18°C -20°C



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