



# EIKENDAL

-STELLENBOSCH-

## *Rosé 2016*

**Cultivar:**

Merlot 78% , Mourvedre 11%, Grenache 11%

**Vineyards:**

155m above sea level. Two specific blocks were used for this alluring Rosé. Opened canopies to increase fruit flavours. Vine trellised and under irrigation. Grows on "Koffieklip" soils with a clay layer. Planting 2.4m x 1.2m.

**Vinification:**

Grapes were picked early to retain as much fresh flavours as possible. Crushed and followed by a soft pressing. Settled for two nights to achieve clear juice. Cold fermented at 12-15°C. Clarified right after fermentation and put into the bottle very early to ensure freshness.

**Wine analysis:**

Sugar:	2.8 g/l
Total acid:	5.2 g/l
pH:	3.46
Alcohol:	12.16 % vol.

**Winemaker's description:**

The Eikendal Rosé 2016 is focused on fresh sorbet and berry flavours, carried by beautiful acidity and tight structure. The wine flaunts a bright blush hue, which adds to the freshness and energy of the wine. With its fresh fruit flavours, it is the perfect summer aperitif or ice breaker at weddings and parties. It also pairs well with fruit based desserts and selected cheeses.

**Serving Recommendations:**

Eikendal Rosé is perfect to drink right now, but it will keep its refreshing character for the next 24 months.

**Serving Temperature:**

12°C -14°C in white wine glasses.



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