



# EIKENDAL

-STELLENBOSCH-

## *Shiraz - Petit Verdot 2015*

**Cultivar:**

Shiraz 75 %, Petit Verdot 25 %

**Vineyards:**

Grapes are sourced from ideal vineyards around the Stellenbosch area. Eikendal has dedicated growers who work closely with our winemaker, Nico Grobler, to ensure optimal quality and varietal excellence. Vineyards are mostly planted east-west and are 160m above sea level. All vineyards are trellised in the VSP system, spur-pruned and under irrigation.

**Vinification:**

Grapes are picked at optimal ripeness to ensure fruit intensity and good structure. Fermentation takes place in stainless steel fermenters. Three pump overs per day to ensure just enough extraction to enhance flavour and colour. Malolactic fermentation in stainless steel tanks. Matured for 12 months in 4500L oak barrels.

**Wine analysis:**

Sugar:	4.0 g/l
Total acid:	6.6 g/l
pH:	3.52
Alcohol:	14.00 vol.%

**Winemaker's Description:**

Cherry tobacco and lusciously ripe berry kisses. This accessible, medium bodied wine is clean and fresh with a sweetish, velvety round palate. Smooth, yet fruit-forward flavours inspire easy, everyday drinking – A perfect choice for a good time with friends!

**Maturation potential:**

The Eikendal Shiraz | Petit Verdot 2015 is perfect to drink right now, but it will keep its stylish character for the next 24 months.

**Serving Recommendations:**

Let the good times roll and enjoy it with friends around a fire; with simple Italian dishes such as Spaghetti Bolognese, or with a cured meat platter.

**Serving Temperature:**

18°C – 20°C in big, red wine glasses.