



EIKENDAL
- STELLENBOSCH -

Cabernet Sauvignon - Merlot
2015

The Eikendal Cabernet Sauvignon-Merlot 2015 has a deep red colour with some tawny development. It is very expressive with ripe blackberry and blackcurrant characters dominating the nose. The characteristic cassis and earthiness of Cabernet Sauvignon is clearly evident. Spicy and sweet French oak complement and balance the fruit. Fleshy and concentrated fruit is supported by a backbone of fine-grained tannins. The ripeness of the fruit is reflected in sweet and long finish.

Iconic Eikendal

Cultivar:

50% Cabernet Sauvignon, 50% Merlot

Vineyards:

Stellenbosch vineyards are 170m above sea and planted in "Koffieklip" ("Coffe Stone") soil with a clay layer 1m deep level in an East-West row direction.

Vitification:

The vineyards, aged between 8-12 years, are trellised in the Vertical Shoot Position trellising system with spur pruning. Berry aromatic sequence module is used for determining ripeness.

Vinification:

After the harvesting the grapes are fermented for two weeks in stainless steel tanks and then after fermentation the wine matures for 12 months in small French oak Barriques.

Wine:

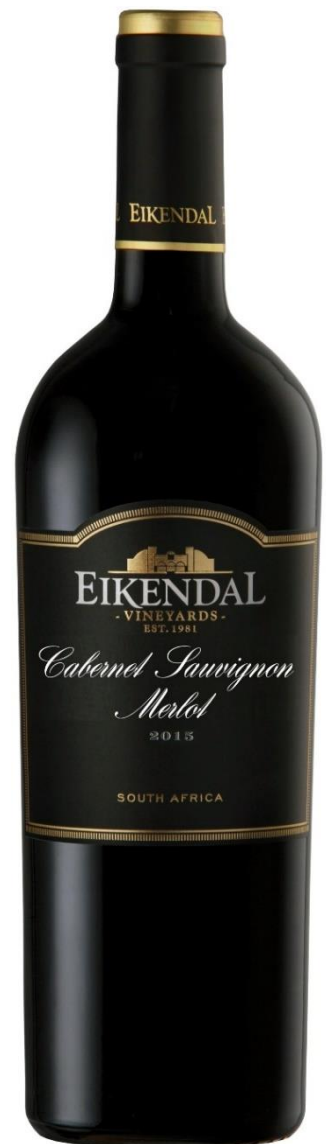
Sugar: 3.0 g/l; Total acid: 5.4 g/l; pH: 3.63; Alcohol: 14.5 % vol.

Maturation: Up to 5-8 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Carpaccio, Roasted Beef Short Rib, Creamy Curries

Cellar Master:

Nico Grobler



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