



EIKENDAL

- STELLENBOSCH -

Classique

2014

The Eikendal Classique 2014 is an elegant, well-balanced Bordeaux style blend. Marvellous full flavours are entwined throughout, with strains of oak, spice, chocolate, tobacco and mint, all leading to a very smooth finish. It shows a rich, well-structured body, and fine tannins. This wine typifies what Eikendal is all about – it is a classy, understated red wine with staying power.

Iconic Eikendal

Cultivar:

50% Merlot, 33% Cabernet Sauvignon, 13% Cabernet Franc, 4% Petit Verdot

Vineyards:

The Stellenbosch vineyards that were planted in 2003 (Cabernet Sauvignon Clone 46 and 163, Merlot Clone 192 and Cabernet Franc Clone 1) are some of the oldest vineyards on the estate and grow on the south-eastern slopes of our estate.

Vitification:

The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed “Koffieklip” (“Coffee Stone”). Only the first grapes are used. Specific leaf removal is applied to reduce green flavours and enhance fruit, colour and structure.

Vinification:

Each variety was picked and vinified separately. It underwent long and slow cold soakings before fermentation in small, stainless steel tanks with one punch down by hand each day. Natural fermentation took up to 40 days with malolactic fermentation occurring in barrel. The wine was aged for 18 months in French oak with 25% being new oak.

Wine:

Sugar: 4.1 g/l; Total acid: 6.4 g/l; pH: 3.30; Alcohol: 14.5% vol.

Maturation: Up to 25 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Grilled Salmon, Roasted Fowl, Creamy Curries

Awards & Accolades:

95/100 Tim Atkin, 91/100 Robert Parker, Double Gold National Wine Challenge, Veritas Gold Award, 4½* John Platter

Cellar Master:

Nico Grobler



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