



EIKENDAL
- STELLENBOSCH -

Pinotage
2017

The Pinotage 2017 is a charming and light-bodied wine with great finesse. On the nose an abundance of ripe strawberries and fresh cherries transpire. The palate shows a richness in flavour with very subtle hints of Burgundian oak with velvety tannins and a delightful, smooth finish.

Iconic Eikendal

Cultivar:

100% Pinotage

Vineyards:

The 20 year old non-irrigated Stellenbosch Pinotage vineyard block is planted in a north/south row direction on decomposed granite and “Koffieklip” (“Coffee Stone”) soil and delivers the exquisite grapes. 90% from the grapes come from these vineyards with the remainder from the Elgin Valley.

Vitification:

The vines are trellised in the Vertical Shoot Position system with plant spacing of 2.4m x 1.2m and planted in a north/south row direction.

Vinification:

The grapes were hand-picked and cooled down to 1°C before sorted in the cellar. It was pre-soaked for 15 days at below 10°C before wild fermentation. 35% whole bunches were added before a long, slow fermentation at ± 30°C. One punch down per day was done by hand. It was fermented until dry, racked and pressed. The wine was then aged for 12 months in 500ℓ 2nd, 3rd and 4th fill Burgundian oak barrels.

Wine:

Sugar: 1.4 g/ℓ; Total acid: 5.1 g/ℓ; pH: 3.65; Alcohol: 13% vol.

Maturation: Up to six years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Shredded Pork, Beetroot Risotto and Dark Chocolate Truffle Cake

Awards & Accolades:

New release

Cellar Master:

Nico Grobler



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