



**EIKENDAL**  
- STELLENBOSCH -

*Mon Désir Chardonnay*  
**2017**

*“The Chanel no. 5 of Elgin. The extraordinary Mon Désir Chardonnay from Elgin shows hints of jasmine and violets on the nose with extreme tightness, length, minerality and purity on the pallet.”*

*Iconic Eikendal*

**Cultivar:**

100% Chardonnay

**Vineyards:**

Clone CY 277 from Smarag (close to and across from Spioenkop). CY 277 is an earlier ripener with high natural acidity and perfume notes. Sloping heavily from the top to the bottom of the vineyard.

**Vitification:**

Shale soils, 1.2m deep. 2.4m x 1.2m plant spacing and trellised. Lateral removal after fruit set with no irrigation till post-harvest.

**Vinification:**

Picked at 11.5% vol., packed with natural acidity. Whole bunch press. Settling of juice overnight. NTU not going below 300, meaning this juice is nice and dirty, and still packed with terroir. Spontaneous ferment started in stainless steel tank. Allowed to finish in stainless steel to ensure long slow fermentation without any MLF starting. Keeping the wine tight and fresh. Fermentation lasted +/-3 months. Wine taken to barrel. 500l – 2 x 2<sup>nd</sup> fill and 1 x 3<sup>rd</sup> fill. 14 months in barrel. 10% MLF allowed. No stirring, rolling or jumping on the barrels. Bottled 4 weeks ago.

**Wine Analysis:**

Sugar: 1.9 g/l; Total acid: 7.57 g/l; pH: 3.21; Alcohol: 11.5% vol.

Maturation: Up to three-five years.

Serving suggestion: 12°C-14°C. Pair with Steak Béarnaise, Pumpkin Ravioli, Cheddar Cheese Soufflé

**Cellar Master:**

Nico Grobler



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