

**EIKENDAL**
- STELLENBOSCH -

Infused by Earth
Cabernet Franc
2015

'The birth of greatness'

Iconic Eikendal

Cultivar:

100% Cabernet Franc

Vineyards: A small section from the block that is used for the Eikendal Classique. The section has a very high ration of 'koffieklip' (coffee stone) which has a depth of 1.2m before it hits the clay layer. In between the koffieklip (coffee stone) there is some gravel and decomposed granite. This section is a very well drained tough area to grow in. The vines are under stress most of the time and growth is reduced compared to the rest of the block. High light intensity from fruit-set due to non-vigorous growth. Small berries and bunches approximately 20 – 30% less in bunch and berry size compared to the rest of the block. This section is non – irrigated as well. Leaf removal is done on the morning side after fruit set to increase light intensity even more. Sequential harvesting and sugar loading used to determine picking date. 10% of the grapes were picked at Pre- fresh fruit, 80% Fresh – fruit and 10% at Mature fruit.

Vinification:

10% Pre-fresh fruit was added as whole bunch into the tank with the other two fruit phases destemmed but not crushed. Difference in days from Pre-fresh fruit picking to mature fruit picking is 24 days. 10% Whole bunch was added due to hot early vintage to ensure freshness and chalk on the wine. 24 day cold soaking. Spontaneous fermentation of up to 35°C. One punch down every 2nd day. Fermentation lasted about 18 days. Wine did not ferment dry on the skins. Soft pressing followed. Settled down in tank for a week before it was taken to barrel.

500L 2nd and 3rd fill untoasted Bruno Lorenzon barrels for 12 x months. Wine finished MLF before alcoholic fermentation. Wine was sulphured up slightly in August – RS still not dry. Wine started to ferment again in October where it finished fermentation in barrel in January 2016. After 12 a months it was racked out of barrel onto fresh 2016 Cab Franc lees. Was kept in stainless steel for 3 months (sulphured up) to settle down clean. Bottling place without any fining or filtration. Was bottled October 2016.

Wine Analysis:

Sugar: 3.4g/l; Total acid: 5.5 g/l; pH: 3.6; Alcohol: 14.3% vol.

Maturation: Up to 20 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Lamb Meatballs in Tomato Sauce, Turkey with Cranberry, Roasted Camembert & Rosemary



Awards & Accolades:

95/100 Tim Atkin; 90/100 Neal Martin 4 ½* Platter Wine Guide 2018

Cellar Master:

Nico Grobler

