



**EIKENDAL**  
- STELLENBOSCH -

*Cabernet Sauvignon*

2017

*The Cabernet Sauvignon 2017 is sophisticated and full-bodied. On the nose one detects an earthiness and a hint of seaweed, yet with a freshness and notes of cassis. The wine has a strong character displaying aspects of mineral, rock pool and iodine. The tannins are tight and fresh with a linear profile.*

**Cultivar:**

100% Cabernet Sauvignon

**Vineyards:**

The Stellenbosch vineyards were planted in 2003 in “Koffieklip” (“Coffee Stone”) soil with a clay layer 1m deep on the lower, western slopes of the Helderberg. With a maritime microclimate, the winters are wet and cold, and in summer the heat is tempered by a cool and fresh breeze from the Atlantic Ocean in False Bay.

**Vitification:**

The vineyards (Cabernet Sauvignon Clones 163 and 46) were planted in an east-west row direction. The planting is 1.2m x 2.4m in vertical shoot positioning with spur pruning. The canopy height is approximately 1.4m with vines approximately 40cm off the ground. Irrigation is done via leaf water potential, determined by a pressure chamber. Sugar loading and berry aromatic sequence are used to determine picking dates.

**Vinification:**

The grapes were hand-picked and cooled down to 1°C before entering the cellar where it was destemmed and not crushed. Ten to fifteen days of cold soaking followed before spontaneous fermentation with one or two punch downs per day. A long, slow fermentation at ± 34°C followed with soft pressing. The wine settled for one to two weeks before going to barrel. The wine was then aged for 12 months in 300ℓ 35% new Burgundian Pierre du Bourgogne oak barrels. The wine was oaked six months less than usual but spent six months more in bottle.

**Wine:**

Sugar: 2.2 g/ℓ; Total acid: 5.4 g/ℓ; pH: 3.62; Alcohol: 13,5% vol.

Maturation: Up to 20 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Roasted Pork Shoulder, Côte de Boeuf, Cheese

**Awards & Accolades:**

93/100 Tim Atkin MW

**Cellar Master:**

Nico Grobler

