



# EIKENDAL

- STELLENBOSCH -

*Merlot*

2016

*The Eikendal Merlot 2016 has an attractive nose that reminds one of forest floor, violets, plums, black berries, cherries and peppery spices. On the palate the wine is full and rounded, with soft tannins and a rich taste of black berries and plums. The elegant finish is long and pleasant.*

*Iconic Eikendal*

**Cultivar:**

100% Merlot

**Vineyards:**

The Stellenbosch vineyards are situated 170m above sea level and planted in "Koffieklip" ("Coffee Stone"), as well as decomposed granite soil with a clay layer 1m deep in an east-west row direction.

**Vitification:**

The planting is 1.2m x 2.4m in vertical shoot positioning with spur pruning. (Clone 348A.) The age of the vineyard is between 8-12 years and under irrigation. The yield approximately 2kg per vine and berry aromatic sequence module is used for determining ripeness.

**Vinification:**

The grapes were hand-picked in small crates and cooled down in a pre-cooler to 1°C. Berry sorting into the cellar. The grapes were not crushed, only destemmed after which it was cold soaked for up to 15 days. Long and slow fermentation was maintained with minimal punch downs. Malolactic fermentation occurred in the barrel. The wine was matured for 16 months in 300l custom made Burgundian oak barrels – 20% new oak and 80% 2nd and 3rd fill.

**Wine analysis:**

Sugar: 4.0 g/l; Total acid: 6.5 g/l; pH: 3.43; Alcohol: 14% vol.

Maturation: Up to 5 years if cellared correctly

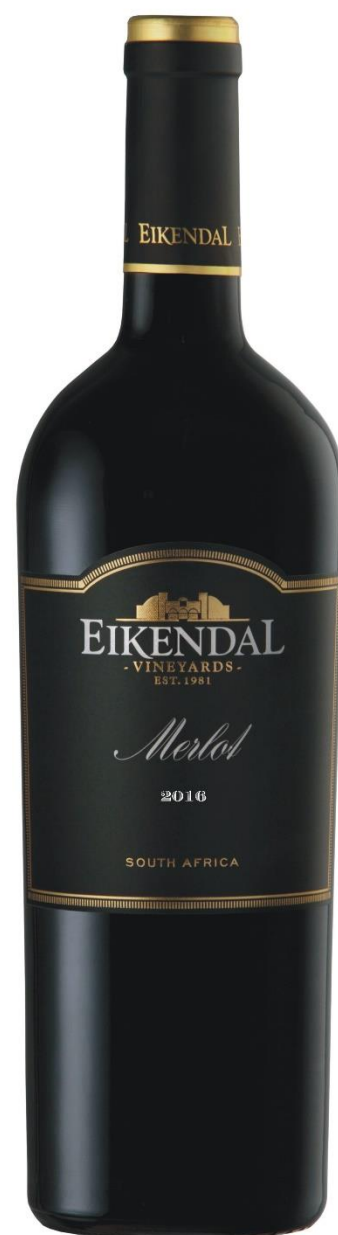
Serving suggestion: 18°C-20°C. Pair with Crispy Duck, Cassoulet, Spaghetti Puttanesca

**Awards & Accolades:**

Double Silver National Wine Challenge

**Cellar Master:**

Nico Grobler



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