



EIKENDAL
- STELLENBOSCH -

Pinotage
2018

The Pinotage 2018 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. 25% 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 70% of the wine was then aged for 10 months in 500ℓ 2nd, 3rd and 4th fill Burgundian oak barrels and 30% in cement eggs.

Wine:

Sugar: 1.5 g/ℓ; Total acid: 5.3 g/ℓ; pH: 3.62; Alcohol: 12.5% 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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