



EIKENDAL
- STELLENBOSCH -

Janina

UNWOODED CHARDONNAY 2018

The Janina 2018 has delightful notes of citrus, orange blossoms and faint hints of papaya on the nose. On the palate fresh flavours of green apple, honey and lemon develop in perfect harmony for a flinty and lingering finish.

Iconic Eikendal

Cultivar:

100% Chardonnay

Vineyards:

The south-facing vineyards are planted in decomposed granite and Tafelberg sandstone on the lower, western slopes of the Helderberg, approximately 170m above sea level. 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. These are perfect conditions to produce premium Chardonnay.

Vitification:

The Janina is an elegant blend of 80% Eikendal grapes (clones 277, 95 and 96) and the remainder of the grapes (clone 277) are sourced from the Elgin Valley. Four different blocks, three different clones and from two different regions – a truly unique approach.

Vinification:

The grapes were handpicked in bins before being gently whole-bunch pressed. No commercial yeast was added and spontaneous fermentation occurred at 15°C-18°C. A long, slow fermentation of 4-6 weeks in 900ℓ plastic egg-shaped fermenters, as well as stainless steel tanks followed. The wine was then aged on the lees for six months before being blended and bottled.

Wine:

Sugar: 1.9 g/ℓ; Total acid: 6.6 g/ℓ; pH: 3.27; Alcohol: 12.5% vol.

Maturation: Up to three years

Serving suggestion: 12°C-14°C. Pair with Caesar Salad, Cheese Soufflé & Seared Salmon Teriyaki

Awards & Accolades:

New release.

Cellar Master:

Nico Grobler

