



EIKENDAL

- STELLENBOSCH -

Chardonnay

2018

The Chardonnay 2018 has notes of orange peel and perfume with a freshness, and tightness on the palate. A mineral core with strong acidity driving this wines. Small complexities with all its secrets still close to its chest.

Cultivar:

100% Chardonnay

Vineyards:

20% Elgin Clone CY 277, 60% Eikendal Clone CY 95, 96 and 20% from Klein Moerbe (STB) CY 548.

Elgin Smarag CY 277 – The Bone Structure:

This is just the most beautiful vineyard. Planted in a valley very close to a dam in “Koffieklip” (“Coffee Stone”) with high clay content it has very cold evenings and more humid days for Elgin. Highly exposed to wind and with medium vigour it fits perfectly for this clone. I use CY 277 (MCC clone) which is mostly used in SA for MCC, specifically for Chardonnay for its high acidity and perfumed profile. The block is not irrigated and so vines are in survival mode all the time bringing us closer to that mineral core that we are searching for. This block is planted 2.4m x 1.2m and IS in a VSP system.

Eikendal – The Marriage of Granite and Bush Vine:

These blocks are planted way up the Helderberg Mountain and are on the highest point of Eikendal overlooking False Bay. It is a combination of bush vines, bush vine/post with no trellised vineyards used. Spur pruned. Yield 1 kg/vine. Plant density is between 5 000 to 7 500 vines/ha. Planted East/West.

Vines only receive post-harvest irrigation thus NO irrigation before harvesting. It is planted in decomposed granite with gravel and white clay +/- 60-80cm deep. Fully exposed to the South-easterly winds and receive cool air from False Bay. This is the perfect area for growing Chardonnay and my approach to growing these vines always keep them in survival mode. These vines undergo harsh treatment and left to their own devices, surviving day to day. There are no big flavours or big tannins but rather pure granite in a bush vine bunch. The perfect marriage.

Klein Moerbe – CY 548 – Stone:

CY 548 is an old Burgundian clone which is not widely planted in SA due to low yields but is extreme in quality. I buy these grapes from KM but also grow the vineyard myself. It is in sandy/alluvial soils and we stopped irrigating this block FOUR years ago. The effect is that we decreased growth and vigour and managed to put this vineyard in survival mode. The block is trellised and planted 2.4m x 1.2m (3 333 vines/ha). This is from the bottom section of the block where the vines are really struggling. It creates a stone character with an intense mineral core.

The Eikendal Chardonnay is produced from 2 different areas, 3 different farms, 4 different clones, 7 different vineyards (Biggest block 1Ha). That is where complexity starts.



Eikendal Vineyards | Stellenbosch



@eikendalwinery



eikendal_vineyards

Vinification:

The different vineyards is very small individual vineyards ranging from 0.2Ha-1Ha. I produce one barrel, two or maybe three barrels from a site. All individually crafted with its own unique character. Blended together after 12-14 months. All vineyards are handpicked and cooled down to 1°C before entering the cellar for whole bunch pressing. Settling overnight to between 300-400 NTU's. Racked to stainless steel tanks where the spontaneous fermentation has will start. I will allow 50% of the fermentation to be completed in stainless steel tank and then move the must to barrel.

Each block has its own unique batch of barrels. 80% of the barrels custom made by Burgundian Winemaker Bruno Lorenzon from the forest Pierre du Bourgogne and 20% is from Stephane Chassin. Bruno Lorenzon barrels are untoasted; this gives us extreme purity and tightness on palate. Chassin gives us flinty, salt-like character. Previous vintage wine will be racked out and the new fermenting must will be pumped onto the lees of the previous vintage. Thus, the 2nd fill barrel has 2 vintages of lees, 3rd fill three and 4th fill four vintages of lees in. This adds more complexity.

Barrels are 500ℓ and 15% new is used. No butonaging or stirring. After blending, the wine goes to stainless steel and are allowed to settle clean. We will do a very rough filtration and take it to bottle.

Wine:

Sugar: 2.3 g/ℓ; Total acid: 6.4 g/ℓ; pH: 3.14; Alcohol: 12.5% vol.

Maturation: Up to three-five years.

Serving suggestion: 12°C-14°C. Pair with Thai Curries, Caesar Salad, Smoked Snoek & Biltong

Awards & Accolades:

4.5 Stars Platter's 2020

91 Points - Tim Atkin 2019

92 Points - Prescient Chardonnay Report, SA 2019

Cellar Master:

Nico Grobler

