



# EIKENDAL

- STELLENBOSCH -

## *Classique*

2016

*The Eikendal Classique 2016 is subtly rich and powerful with full perfume flavours of blue and black fruits, earthiness and Cellar Master Nico Grobler's signature freshness. It shows perfectly delineated red and black fruit, seductive oak spice, fresh acidity and fine tannins due to careful extraction and the judicious use of oak.*

**Cultivar:**

38% Cabernet Sauvignon, 35% Merlot, 23% Cabernet Franc, 4% Petit Verdot

**Vineyards:**

The Stellenbosch vineyards that were planted in 2003 (Cabernet Sauvignon Clone 46 and 163, Merlot Clone 192 and Cabernet Franc Clone 1) are some of the oldest vineyards on the estate and grow on the south-eastern slopes of our estate.

**Vitification:**

The vineyards are trellised in the Vertical Shoot Position trellising system on decomposed "Koffieklip" ("Coffee Stone"). Only the first grapes are used. Specific leaf removal is applied to reduce green flavours and enhance fruit, colour and structure.

**Vinification:**

Each variety was handpicked and vinified separately. The grapes were sorted into the cellar and only destemmed and not crushed. It underwent long and slow cold soakings of between 10 and 15 days before spontaneous fermentation in small, stainless steel tanks with one to two punch down by hand each day. The wine was separately aged for 12 months in custom-made 300ℓ French oak barrels. The wines were blended and oaked for another six months before being bottled and kept for another 12 months before release.

**Wine**

Sugar: 3.2 g/ℓ; Total acid: 5.7 g/ℓ; pH: 3.46; Alcohol: 14.5% vol.

Maturation: Up to 20 years if cellared correctly

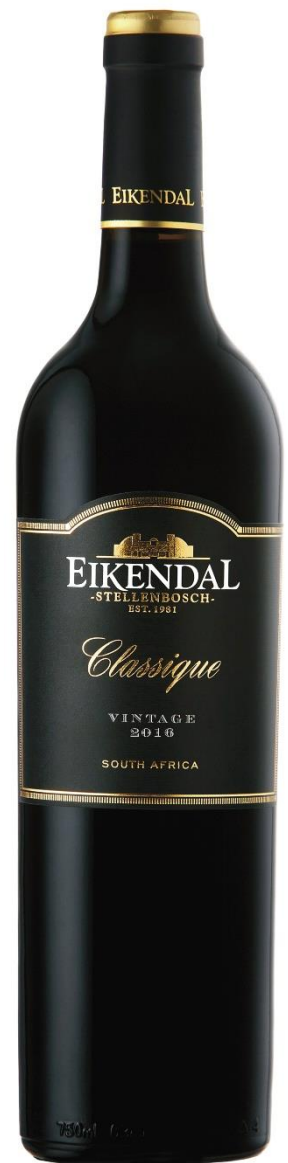
Serving suggestion: 18°C-20°C. Pair with Roasted Pork Shoulder, Côte de Boeuf, Cheese

**Awards & Accolades:**

95/100 Tim Atkin MW

**Cellar Master:**

Nico Grobler



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eikendal\_vineyards