



## Charisma

### SHIRAZ - PETIT VERDOT - SANGIOVESE 2019

The Charisma 2019 is an ingenious creation and red blend living up to its name. The Shiraz (Rhône Valley) lends a tight, fresh structure with aromatic and seasoned undertones. Petit Verdot (Bordeaux) contributes a rich berry character and the Sangiovese, in true Italian style, adds fruity flavours with flair on the palate. The result is a bold, charming, seductive and ultimately elegant wine.

#### Cultivar:

75% Shiraz, 21% Petit Verdot, 4% Sangiovese

#### Vineyards:

Shiraz (Eikendal): 20-year-old block planted at the top of the farm overlooking False Bay, planted in a north/south row direction, 3 333 Vines/ha, under irrigation.

Petit Verdot (Eikendal): 12-year-old block planted next to the Shiraz. Planted in a north/south row direction, 3 333 Vines/ha, under irrigation.

Sangiovese: 19-year-old block from a producer in Stellenbosch. Planted in a north/south row direction, 3 333 Vines/ha.

- Sugar loading and sequential harvesting is used to determine picking phases.
- Shiraz – Mature fruit picking.
- Petit Verdot – 50% Fresh Fruit Picking; 50% Mature Fruit Picking.
- Sangiovese – 100% Fresh Fruit Picking.
- Pre-dawn water leaf potential used as an irrigation indicator.

#### Vinification:

All three cultivars are handpicked and cooled down. Only destemmed and not crushed. 10-15 day cold soaking before spontaneous fermentation. Shiraz: one pump over per day. Petit Verdot: two punch downs per day and Sangiovese: one walk through per day. After fermentation the wine is allowed to settle clean. Shiraz, Sangiovese and Petit Verdot go into 500ℓ old Burgundian barrels. Wine is aged for 10 months before blending and bottling.

#### Awards:

New release

#### Wine Analysis:

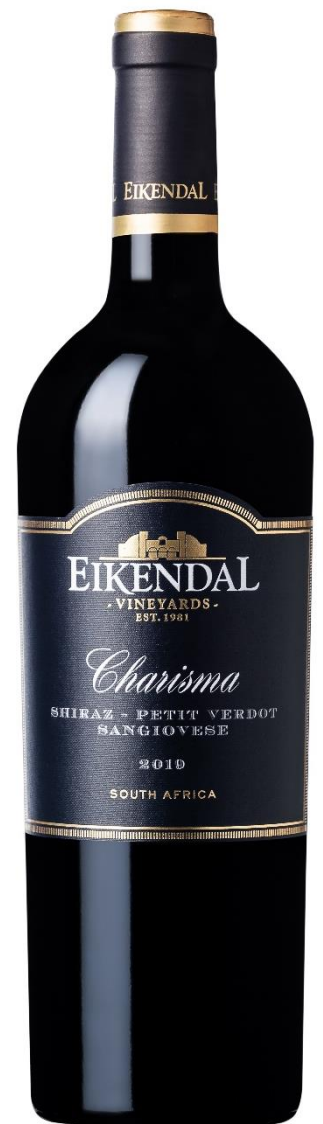
Sugar: 4.1 g/ℓ; Total acid: 6.0 g/ℓ; pH: 3.56; Alcohol: 14.0% vol.

Maturation: Up to 6 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Mushroom & Chorizo Risotto, Veal, Chocolate Truffles

#### Winemaker:

Maryke Botha



*“When you blend life experiences and creativity together, you create Charisma.”*



Eikendal Vineyards | Stellenbosch



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