



**EIKENDAL**  
- STELLENBOSCH -

*Shiraz - Petit Verdot*

2019

*The Eikendal Shiraz – Petit Verdot 2019 is an accessible, medium bodied wine perfect for everyday drinking. On the nose, hints of spiciness, tobacco and plump dark berries await. On the palate, there is a freshness combined with a fruitiness which leads to a clean and soft finish.*

**Cultivar:**

69% Shiraz; 31% Petit Verdot

**Vineyards:**

Grapes are sourced from ideal vineyards around the Stellenbosch area. Eikendal has dedicated growers who work closely with our winemaker, Maryke Botha, to ensure optimal quality and varietal excellence.

**Vitification:**

Vineyards are mostly planted east-west and are 160m above sea level. All vineyards are trellised in the VSP system, spur-pruned and under irrigation. Berry aromatic sequence module is used for determining ripeness.

**Vinification:**

Both 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. After fermentation the wine is allowed to settle clean.

Malolactic fermentation occurring in barrel: 80% in 500l barrels (3rd and 4th fill, French oak) and 20% in 20-year-old 4,500l barrels for 9 months after which blending was done. The blended wine was kept in stainless steel tanks for another three months. Soft filtration and bottling followed.

**Wine analysis:**

Sugar: 5.9 g/l; Total acid: 6.6 g/l; pH: 3.51; Alcohol: 14% vol.

Maturation: Up to 5 years if cellared correctly

Serving suggestion: 18°C-20°C. Pair with Biltong, Grilled Lamb and Grilled Vegetables

**Awards & Accolades of previous vintages:**

Gold, 90 Points Shiraz & Petit Verdot 2018, Gilbert & Gaillard Int. Challenge

Silver, 89 Points Shiraz & Petit Verdot 2017, Gilbert & Gaillard Int. Challenge

**Winemaker:**

Maryke Botha



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