

WINE TASTING WITH EIKENDAL VINEYARDS

Date: 23rd November 2009
Venue: Country Club Johannesburg, Woodmead

A very successful wine tasting was held with Eikendal Vineyards of Stellenbosch on the 23rd of November 2009 at the Country Club Johannesburg in Woodmead.

Stuart Buchan, Marketing Manager of Eikendal gave the SwissCham members an overview of the company.



Stuart Buchan
Marketing Manager,
Eikendal Vineyards

Since 1981, the 70ha large wine farm has been under Swiss ownership by the Saager family from Zurich.

Recognising the great potential of the area, the Saager family promptly modernized and extended the vineyards and cellar facilities. A premium range of wines are being produced by winemaker, Nico Grobler, from noble vines such as the Cabernet Sauvignon, Cabernet Franc, Merlot, Shiraz, Chardonnay and Sauvignon Blanc.

Having received many awards over the past years, the latest accolades are 4-star ratings for six of their wines in the 2010 John Platter Wine Guide for their



Chardonnay 2008, Classique 2005, Merlot 2007, Cabernet Sauvignon 2007, Semillon 2008 and the Noble Late Harvest 2007.



2006 shows great promise for longevity and good aging ability. Both excellent wines.



At the wine tasting we started with an outstanding **Sauvignon Blanc 2009**, a crisp wine which provides a fine balance with fresh and lively citrus, passion fruit, lemon grass and hints of marzipan. Enjoy with parmesan and rocket salads and French Provençal chicken.

This was followed by the **Chardonnay 2008**, a fresh wooded wine with gorgeous summer fruit, citrus and floral aromas. This wine has a lovely and balanced acidity. Fruity, crisp and fresh with a zesty-zing aftertaste. It goes well with creamy risottos and pastas.

These excellent whites were followed by a **Merlot 2006**. A delightfully structured wine, very fragrant and bold with fresh ripe red berries, black berries and mint aromas. On the palate there is chocolate and a meaty richness with big, soft tannins and a long finish. Can be enjoyed with oxtail and stews.

The **Classique 2005 and 2006**, are excellent vintages. A blend of Cabernet Sauvignon and Merlot, the sweet, ripe black and red fruit abound, followed up with slight spice and typical earthy, mineral characters. On the palate it grips with fine, silky tannins. Whilst 2005 was a great vintage, the

Résèrve du Patron 2005

We were also given a sneak-peek of Eikendal's special release Bordeaux blend. Of this superb wine, only 1200 bottles were made from a selection of four of the best barrels of 2005. Cabernet Sauvignon with a dash of Petit Verdot – this wine is big, bold and very layered. On the nose we find a mix of red and black berries, sweet spice and savoury aromas. The palate is serious, with the promise of great aging ability.





Nico Grobler, Winemaker, Eikendal Vineyards



Wine tasting area at Eikendal Vineyards, Stellenbosch

The beautiful wine farm is situated on the R44 between Stellenbosch and Somerset West.

The farm also boasts a lodge as well as a restaurant.

Eikendal Lodge is situated in a tranquil environment and was awarded the distinctive silver plaque for exceptional standards of service.

The restaurant is open throughout the year, serving summer specialities during the high season. It also attracts many people for its winter menu.

Stuart Buchan also told the guests about Eikendal's involvement in a social responsibility programme supporting three non-profit organizations such as the Pebbles Project which takes care of disadvantaged children with special needs, as well as Peace Parks and the Cheetah Outreach.

Details of their comprehensive range of wines from sparkling to super premium reds and Reserve are listed on their website : www.eikendal.com

For orders as well as price lists and details of free delivery within a certain radius contact Stuart Buchan, Stellenbosch Tel: 021 855 1422 Fax: 021 855 1027 Mobile: 083 261 5610
For Gauteng: contact Wim Murray Tel. 083 629 1490, Fax: 086 636 067.