

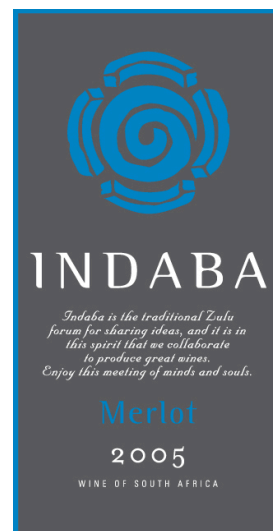
INDABA

SRP
\$9.99

MERLOT 2005

VITICULTURAL PRACTICES

Varietal:	100% Merlot
Appellation:	Western Cape
Soil Type:	Calcareous Clay
Age of Vines:	12-16 years
Trellising:	3 wire Hedge
Yield:	8-14 tons/ha
Irrigation:	Drip
Picking Date:	Mid-February 2005
Grape Sugar:	24.1° B
Acidity:	6.89 g/l
pH at Harvest:	3.12



WINEMAKING PRACTICES

Fermentation Temperature: 26-28° C

Method:

The wine was fermented in stainless steel tanks, with twice daily pump overs. It was aged in a combination of French and American oak.

Wood aging:

Eight months in a combination of French (80%) and American (20%) oak.

TECHNICAL DETAILS

RS:	2.5 g/l	pH:	3.5
TA:	6.56 g/l	Alcohol:	14%

TASTING NOTES

This supple Merlot displays lip smacking aromas and flavors of ripe cherry, plum, and chocolate, with notes of exotic spice and a slight hint of smoke. Versatile and approachable, it pairs well with pizza, pasta dishes, burgers, and barbecued pork.