

INDABA

MERLOT 2008

VITICULTURAL PRACTICES

VARIETAL	100% Merlot
APPELLATION	Western Cape
SOIL TYPE	Calcareous Clay
AGE OF VINES	7-13 years
TRELLISING	5 wire Perold
YIELD	10 tons/ha
IRRIGATION	Drip
PICKING DATE	March 1-15, 2008
GRAPE SUGAR	28°B
ACIDITY	5 g/l
pH AT HARVEST	3.6

WINEMAKING PRACTICES

FERMENTATION TEMPERATURE 30°C

METHOD: Fermentation occurred in stainless steel tanks, with pumpovers of one hour performed twice daily. The wine was pressed after 5 days and was aged in French oak for nine months.

WOOD AGING: 9 months in French Oak.

WINE DETAILS

RS	6 g/l	pH	3.7
TA	5.1 g/l	ALCOHOL	14.5%

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.



INDABA IS PROUD TO BE A PART OF THE POSITIVE CHANGES THAT ARE ALTERING THE FACE OF SOUTH AFRICA'S WINE INDUSTRY.

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