

INDABA

MERLOT 2009

VITICULTURAL PRACTICES

VARIETAL	96% Merlot, 4% Petit Verdot
APPELLATION	Western Cape
SOIL TYPE	Malmesbury shale, Swartland shale, Oakleaf [decomposed granite]
AGE OF VINES	5-12 years
TRELLISING	5 wire Perold, some bush vines
YIELD	8 tons/ha
IRRIGATION	Some drip when necessary
PICKING DATE	February 16 - March 17, 2009
GRAPE SUGAR	25-26°B
ACIDITY	5.8-6.75 g/l
pH AT HARVEST	3.5-3.88

WINEMAKING PRACTICES

FERMENTATION TEMPERATURE 20-28°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 oak aged for 6 months.

WOOD AGING: 6 months in French Oak.

WINE DETAILS

RS	5.8 g/l	pH	3.45
TA	5.7 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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