

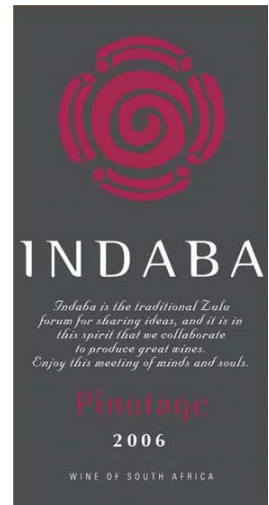
INDABA

SRP
\$9.99

PINOTAGE 2006

VITICULTURAL PRACTICES

Varietal:	100% Pinotage
Appellation:	Western Cape
Soil Type:	Decomposed Granite
Age of Vines:	6-8 years
Trellising:	3 wire vertical hedge
Yield:	7 tons/ha
Irrigation:	None
Picking Date:	Mid-February 2006
Grape Sugar:	25.6° B
Acidity:	6.67 g/l
pH at Harvest:	3.58



WINEMAKING PRACTICES

Fermentation Temperature: 28° C

Method:

The grapes were de-stemmed and crushed into stainless steel tanks. Pumpovers were performed twice daily during fermentation. After pressing, 15% of the wine was run to French oak barrels for malolactic fermentation and aging. The balance of the wine was aged in stainless steel tanks.

Wood aging:

15% of the wine was matured in French oak for a period of 8 months.

TECHNICAL DETAILS

RS:	2.37 g/l	pH:	3.77
TA:	5.45 g/l	Alcohol:	14%

TASTING NOTES

This tasty bottling provides the perfect introduction to the uniquely South African Pinotage grape, a cross between Pinot Noir and Cinsault. It displays mouthwatering flavors of briar fruits and plum, with hints of ripe banana. With its smoky, gamy notes, this wine cries out for zesty flavors, making it a great match for smoked or grilled meats, spicy pasta dishes, chili, or steak au poivre.