

# INDABA

## SHIRAZ 2008

### VITICULTURAL PRACTICES

<b>VARIETAL</b>	100% Shiraz
<b>APPELLATION</b>	Western Cape
<b>SOIL TYPE</b>	Calcareous Clay
<b>AGE OF VINES</b>	4-12 years
<b>TRELLISING</b>	5 wire Perold
<b>YIELD</b>	10 tons/ha
<b>IRRIGATION</b>	Drip
<b>PICKING DATE</b>	February 10 - 15, 2008
<b>GRAPE SUGAR</b>	24-25.5°B
<b>ACIDITY</b>	5 g/l
<b>pH AT HARVEST</b>	3.8

### WINEMAKING PRACTICES

**FERMENTATION TEMPERATURE** 30-32°C

**METHOD:** Fermentation occurred in stainless steel tanks, with pumpovers of one hour performed twice daily. The wine was pressed after 5 days, and a portion was oak aged for 6 months.

**WOOD AGING:** 25% of the wine was aged in a combination of French and American oak for 6 months.

### WINE DETAILS

<b>RS</b>	5.9g/l	<b>pH</b>	3.6
<b>TA</b>	5.7 g/l	<b>ALCOHOL</b>	14.5%

### TASTING NOTES

This fresh, juicy Shiraz flaunts lively flavors of ripe blackberry, blueberry and dark chocolate, with hints of white pepper, licorice and spice. It makes a perfect partner for bacon cheeseburgers, grilled sausages, hearty pasta dishes, and lamb chops.



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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