

INDABA

SHIRAZ 2009

VITICULTURAL PRACTICES

VARIETAL	95% Shiraz, 4% Merlot, 1% Cabernet Franc
APPELLATION	Western Cape
SOIL TYPE	Calcareous Clay
AGE OF VINES	5-10 years
TRELLISING	5 wire Perold
YIELD	10 tons/ha
IRRIGATION	Drip
PICKING DATE	February 25 - March 15, 2009
GRAPE SUGAR	23-25.5°B
ACIDITY	5 g/l
pH AT HARVEST	3.8

WINEMAKING PRACTICES

FERMENTATION TEMPERATURE 28-32°C

METHOD: Fermentation occurred in stainless steel tanks, with pumpovers of one hour performed twice daily. The wine was pressed after 5 days, and then received French and American oak treatment for 8 months.

WOOD AGING: 8 months in a combination of French and American oak.

WINE DETAILS

RS	5.3g/l	pH	3.65
TA	5.28 g/l	ALCOHOL	13.5%

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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