SECKFORD AGENCIES

MERLOT, INDABA

Vintage 2023

INDABA



A commitment to social responsibility is integral to the Indaba philosophy, and a portion of the sales supports early education for workers' children.

TASTING NOTE

Carefully crafted in a fresh, clean style, this velvety Merlot offers appealing aromas and bright, succulent flavours of cherry, dark berry and plum backed by subtle mocha and herbal nuances and a delicate minerality.

VINTAGE CONDITIONS

The winter was cold and wet with good rainfall. Cool weather during the budding and flowering season resulted in a later than normal start to harvest. This gave the grapes longer hang time to reach optimal ripeness and develop an array and depth of favourable fruit flavours.

VINIFICATION DETAILS

The grapes were harvested in the early morning hours, de-stemmed and gently crushed. The wine was fermented in stainless steel tanks, with frequent gentle pump-overs to extract colour and tannin from the skins. A small percentage of the wine underwent malolactic fermentation. A very small portion of the blend was aged in 225 liter French oak barrels for up to 12 months

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.7
pH	**Acidity**
3.58	5.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats & Clayton Christians		Screw top	Western Cape	Yes