SECKFORD AGENCIES

MERLOT, INDABA

Vintage 2022

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

Due to a cool, wet spring, budding was seven to 14 days later than normal on average, but consistently good and even. The cool weather delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual. Harvest time was delayed by ten to 14 days on average. As temperatures remained moderate throughout the rest of the season vineyards took their time to reach optimum ripeness.

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 pumpovers to extract colour and tannin from the skins. A small percentage of the wine underwent malolactic fermentation. Approximately (8%) of the blend was from the 2019 vintage, and was aged in 225 litre French oak barrels for up to 12 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.2
pH	**Acidity**
3.54	5.8

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