



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

Warmer periods during the latter part of the winter resulted in some uneven budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

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
13.5	2.1
pH	Acidity
3.63	5.4

ATTRIBUTES


Origin

South Africa


Variety

Merlot


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Yes


Winemaker

 Bruwer Raats &
Clayton Christians

Fining Agent

Closure

Screw top


Region

Western Cape


Vegan

Yes