SECKFORD AGENCIES

MERLOT, INDABA

Vintage 2021

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

Warmer periods during the latter part of the winter resulted in some un-even 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	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