


MERLOT, INDABA

Vintage

2019


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 very dry, warm weather conditions throughout the 2019 harvest resulted in healthy grapes and small berries with good intensity. Despite the drought conditions yields were good in the general Coastal and Breed river area. The vintage was free of disease and vine stress, and the vines were able to carry the crop to optimum ripeness.











VINIFICATION DETAILS

The grapes were harvested in the early morning hours, destemmed and gently crushed. The wine was fermented in stainless steel tanks, with frequent gentle pump overs to extract colour and tannin from the skins. Approximately 40% of the wine underwent malolactic fermentation and aging on new French oak staves. A significant portion (14%) of the blend was from the 2018 vintage, and was aged in 225 litre French oak barrels for up to 12 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.4
pH	Acidity
3.32	5.8

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