



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 2018 harvest kicked off 7-14 days later than usual in most regions. After slow shoot growth initially, vines picked up the pace as temperatures rose towards the end of November. Although December and January were hot, none of the usual heatwaves were present. The rest of the growing season and harvest were notably cooler than normal. Vineyards were healthy with limited incidences of pests, diseases or rot thanks to the dry weather.

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 small portion (2%) of the blend was from the 2017 vintage, and was aged in 225 litre French oak barrels for 16 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.0
pH	Acidity
3.47	5.6

ATTRIBUTES


Origin

South Africa


Variety

Merlot


Malolactic Fermentation

Partial


Bottle Size

75cl


Vegetarian

Blank


Winemaker

 Bruwer Raats, Clayton
Christians

Fining Agent

Closure

Screw top


Region

Western Cape


Vegan

Blank