SECKFORD AGENCIES

MERLOT, INDABA

Vintage 2018

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

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, de-stemmed 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	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot	Partial	75cl	Blank

Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats, Clayton Christians		Screw top	Western Cape	Blank