SECKFORD AGENCIES

indaba wines

INDABA

MERLOT, INDABA

Vintage 2017

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. A blend of 94% Merlot, 6% Cabernet Sauvignon.

VINTAGE CONDITIONS

2017 was an exceptional vintage. The growing season was characterised by extremely dry conditions, with ideal warm days, cool nights and none of the typical summer heatwaves. The drought conditions meant that there was no rot or disease pressure, resulting in small berries and reduced yields. Grapes retained excellent natural acidity and the vintage produced wines of great freshness, concentration and flavour intensity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	5.5
pH	**Acidity**
3.54	5.4

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 2016 vintage, and was aged in 225 litre French oak barrels for 16 months.

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Merlot	Partial	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats		Screw top	Western Cape	No