

Indalo Cabernet Sauvignon 2004

Dark red colour. Ripe black and red berry flavours on the nose. Full-bodied wine with ripe tannins and supporting toasted vanilla flavour to round off the palate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 3.75 g/l pH : 3.69 ta : 5.22 g/l so2 : 82 mg/l fso2 : 47 mg/l

type : Red **body :** Full **taste :** Fruity **wooded**

pack : Bottle

Decanter (UK Publication March 2006) - Bronze
Swiss International Air Line Wine Awards 2006 - Silver
International Wine Challenge of Asia 2006 - Bronze

ageing : 3 years

in the vineyard : Soil / Viticultural Practices

Vines are grown on the deep red, hutton soils with high retention properties. All grapes come from unirrigated bush vine.

Climate

The Swartland falls within the coastal winter rainfall area. Warm summers, moderated by cool Atlantic breezes. Annual rainfall: 400mm average.

about the harvest: Selected Cabernet bushvine blocks are hand harvested at 26Â° Balling.

in the cellar : The wine making process: cold maceration for 4 days at 7 degrees with rack and returns every 5 hours, as well as fermentation on skins for 13 days. No racking takes place during wood maturation before the final blend is made from selected barrels

Oak Maturation: French and American Oak for 12 Months

