

Indalo Pinotage 2004

A deep red colour and nice berry flavours on the nose. The palate is full-bodied with ripe berry flavours supported by tannins and vanilla to round off the wine.

variety : Pinotage | 100% Pinotage

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.6 ta : 5.25 g/l so2 : 87 mg/l fso2 : 45 mg/l

type : Red **body** : Full **wooded**

pack : Bottle

Wine Magazine 2006 - 3 Stars / Best Value Award Wine Guide

ageing : 5 years

in the vineyard : Soil / Viticultural Practices

Grown on a wide variety of soil types best suited for Pinotage, mostly deep hutton types. All vineyards are unirrigated bush vine.

Climate

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

about the harvest: Grapes come from 3 selected vineyards and were picked between 24 °C - 26 °C Baling.

in the cellar : Cold masseration for 4 days at 8 °C. Fermentation on the skins for at least 8 days with pump overs every 4 hours until enough colour and flavour are extracted. Pressed at 7 °C and fermentation finished in the barrels to obtain softer wines. After fermentation malolactic fermentation is completed in French oak barrels. Final blends are made prior to bottling from selected barrels to give the final product the best flavour, colour, taste and complexity.

Oak Maturation: 14 months small oak.

