

Indaba Merlot 2007

This supple Merlot displays lip smacking aromas and flavors of ripe cherry, plum, and chocolate, with notes of exotic spice and a slight hint of smoke.

Versatile and approachable, this wine pairs well with pizza, pasta dishes, burgers, and barbecued pork.

variety : Merlot | 100% Merlot

winery : Cape Classics

winemaker : Mzokhona Mvemve

wine of origin :

analysis : alc : 14.5 % vol rs : 6 g/l pH : 3.64 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** 0

in the vineyard : Soil Type: Calcarous Clay

Age of vines: 3 - 12 years

Trellising: 5 wire Perold

Yield: 12 tons/ha

Irrigation: Drip

about the harvest: Picking date: 4 February - 15 March 2007

Grape Sugar: 25° - 26° B

Acidity: 5 g/l

pH at harvest: 3.6

in the cellar : Fermentation occurred in stainless steel tanks, with pumpovers of one hour performed twice daily. The wine was pressed after 5 days and was oak aged for 8 months.

Wood aging: 8 months in French oak.

Fermentation Temperature: 30° C

