

Indalo Shiraz 2006

Colour: Deep purple red in colour, typical of the variety, with bright red hues on the rim of the glass.
Palate: Bold, but elegant dark fruit flavours backed by firm velvety tannins make for a very enjoyable Shiraz. Notes of dark spice and vanilla on the nose along with good fruit notes.

Rich meaty stews and pastas or game dishes.

variety : Shiraz | 100% Shiraz

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : **alc** : 15.01 % vol **rs** : 4.65 g/l **pH** : 3.80 **ta** : 5.19 g/l **va** : 0.55 g/l **so2** : 84 mg/l **fso2** : 47 mg/l

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

pack : Bottle **closure** : Cork

2009 Decanter World Wine Awards - South African Red Rhone Varietal under £10 Trophy.

ageing : Drink now, or store for another 2 – 4 years.

in the vineyard : Conditions

Warm, dry summers and cold, wet winters. Limited Irrigation, mainly dry land, bush vine vineyards.

about the harvest: Harvested at optimum physiological ripeness, between 24 – 26° B.

in the cellar : The grapes are destemmed, gently crushed and fermented in stainless steel at 26 – 28°C. Drained and pressed at 5° B and inoculated with malolactic bacteria. After completion of MLF racked, sterile filtrated and transferred to 225 litre French oak barrels. Racked once after 4 months in oak and aged for another 8 months under strict temperature and humidity control.

Post Blending Treatment: Barrels tasted and blended together. One third new oak, one third second fill and one third older barrels. Bottle aged for a couple of months before release.

