

Indalo Pinotage 2007

Colour: Intense dark red colour typical of the wines of the region, with a brick-red hue derived from the barrel ageing on the rim of the glass.

Palate: Good plum and dark fruits on the nose with the spice of the French oak complementing this. Well structured velvety tannins support this elegantly balanced wine, and makes for an enjoyable Pinotage experience.

variety : Pinotage | 100% Pinotage

winery : Swartland Winery

winemaker : Andries Blake

wine of origin :

analysis : alc : 14.49 % vol rs : 3.45 g/l pH : 3.65 ta : 5.29 g/l va : 0.71 g/l so2 : 95 mg/l fso2 : 39 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

International Wine Challenge 2010: Silver Medal

3 Star: John Platter 2010

Michelangelo International Wine Awards 2009: Silver medal

Veritas 2009: Silver medal

International Wine & Spirits Competition 2009: Silver medal (Best in Class)

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

in the vineyard : 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° Baliing.

in the cellar : After harvesting, the grapes were 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 malolactic fermentation 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.

