

## Indalo Shiraz 2007

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 flavours.

Rich meaty stews and pastas or game dishes.

**variety** : Shiraz | 100% Shiraz

**winery** : Swartland Winery

**winemaker** : Andries Blake

**wine of origin** : Swartland

**analysis** : **alc** : 14.43 % vol **rs** : 3.35 g/l **pH** : 3.63 **ta** : 5.79 g/l **va** : 0.76 g/l **so2** : 83 mg/l **fso2** : 44 mg/l

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

**pack** : Bottle **closure** : Cork

3 Stars - John Platter 2010

Gold Medal - Michelangelo International Wine Awards 2009

Bronze Medal - Veritas 2009

Bronze Medal - International Wine & Spirits Competition 2009

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

### **in the vineyard** : Vintage Conditions

Mediterranean climate conditions, traditionally perfect for grape cultivation. Limited irrigation, mainly dry land and bush vine vineyards.

**about the harvest**: Harvested at optimum physiological ripeness, between 24° - 26° Balling.

**in the cellar** : The grapes are destemmed, gently crushed and fermented in stainless steel at 26° - 28° C. Drained and pressed at 5° Balling 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.

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.

