

Indalo Cabernet Sauvignon 2008

Colour: Rich, ruby red colour.

Bouquet: Vanilla, red berries and dark fruit with the slightest cigar box character at the back.

Palate: Well structured but silky smooth tannin, covered with an explosion of characteristic cassis fruit and raspberries, and ended by a lingering chocolaty aftertaste.

Rich meaty stews and pastas or game dishes. Roasted Karoo Lamb rump and Rosemary infused Ratatouille.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Swartland

analysis : alc : 15 % vol rs : 4.55 g/l pH : 3.63 ta : 6.08 g/l va : 0.76 g/l so2 : 101 mg/l fso2 : 44 mg/l

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

pack : Bottle **closure** : Cork

International Wine Challenge 2010: Silver Medal

ageing : Drink now or cellar for 3 years.

in the vineyard : Dry land vines. Warm, dry summers and cold, wet winters. Irrigation on some prime blocks.

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

in the cellar : **Fermentation**

Time, Temp and Method

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 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.

Oak

All wines aged in one-third new, one-third second and one-third third fill French oak barrels for up to 14 months.

Post Blending Treatment

Best barrels selected for final blend, no further fining. Only filtered before bottling.

