

Indalo Shiraz 2008

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

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.

