

## 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.

