

Indalo Pinotage

Michelangelo Awards 2005 - Silver Medal

Very dark ruby colour. Sweet banana and red flavours with oak flavours to add complexity. Fill-bodied wine with same ripe berry flavours on the palate as on the nose with wooden flavours to round off the wine.

variety : Pinotage | Pinotage

winery : Swartland Winery

winemaker : Andries Blake

wine of origin : Coastal

analysis : alc : 13.25 % vol rs : 1.7 g/l pH : 3.73 ta : 5.39 g/l so2 : 60 mg/l fso2 : 47 mg/l

type : Red

Veritas 2006 - Bronze

Veritas 2002 - Bronze

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in the vineyard : Soil: Grown on a wide variety of soil types best suited for Pinotage, mostly deep hutton types. All vineyards are unirrigated bush vine.

Climate: The Swartland falls within the coastal winter rainfall area. Warm, dry summers, moderated by cool Atlantic breezes.

Annual rainfall: 400mm average.

about the harvest: Pinotage comes from all over the Swartland. Grapes are picked between 22-25° Balling.

in the cellar : Fermentation on the skins for at least 3 days until enough colour and flavour are extracted. After fermentation malolactic fermentation is completed as soon as possible. Final blends are made prior to bottling to give the final product the best flavour, colour, taste and complexity.

Oak Maturation: 12 months small oak.