

Fact Sheet:

Indalo, 750ml, Swartland District, South Africa

Varietal:

100% Cabernet Sauvignon 2004

Vinification:

Indalo is the Xhosa word for "Natures Way." This is the Swartland wineries premium wine. Weather conditions in the Swartland region are ideal for cultivating the vineyards in the bush vine style. Swartland's vineyards are generally dry farmed and the vines produce small grapes with a high ratio of skin to juice. The result is rich, fully flavored varietals and blends ~ wines made "Nature's way", with a little help from the Cellar Master.


Cultivated as unirrigated bush vines, they are grown on the deep red, Hutton soils which have high moisture retention properties. Hand harvested and then fermented in rotor tanks for 6 days at between 77-85°Fahrenheit. After fermentation, the juice is aged for 11 months in small oak barrels. This wine will improve in complexity over the next 3-5 years.

Tasting Notes:

Masterfully formed & sophisticated. This seductive wine offers flavors of ripe black-berry, laced with toasted vanilla flavors and traces of oak. An elegant match with a favorite dish and mild cheese.

Analysis

Alcohol 13.9%
Sugar 2.3g/l
TA 5.4g/l
pH 3.7
TSO 88mg/l

WINE TYPE	CASE PACK	ALC %	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CABERNET SAUVIGNON	6 x 750ml	13.5%		39 lbs	WxLxH 7" x 10½" x 12"	28	4	112	