



Fact Sheet:

Indalo, 750ml, Swartland District, South Africa

Varietal:

100% Chenin Blanc 2005

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.

These vineyards are about 34 years old and are situated on cooler, south facing slopes. The vines are grown on deep red soils which have high moisture retention properties, this helps to ensure optimum fruit development. These grapes are hand harvested early in the morning and then fermented in open top tanks for 8 hours on the skins. After fermentation, the juice is kept on the lees, chilled and aged for 3 months before racking and bottling.

Tasting Notes:

An inviting Chenin Blanc with crisp, rich flavors. Dry, medium bodied, with a kiss of aromatic fruit nectar, tropical guava bouquet, pineapple and green apple flavors. Serve chilled for aperitifs.

Analysis

Alcohol 14.1%
Sugar 2.5g/l
TA 6.0g/l
pH 3.4
TSO 136mg/l

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