



Fact Sheet:

Indalo, 750ml, Swartland District, South Africa

Varietal:

100% Pinotage 2003

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.

Fermentation on the skins for at least 3 days until enough color and flavor are extracted. After fermentation, the juice is aged for 12 months in small oak barrels.

Tasting Notes:

Dense, superbly elegant and full-bodied. Core flavors of ripe blackberries, vanilla-bean mocha, rounded off with sweet banana wrapped in generous spices. Enjoy with a succulent meat dish.

Analysis

Alcohol 13.5%
Sugar 4.1g/l
TA 5.5g/l
pH 3.8
TSO 82mg/l

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