



Fact Sheet:

Indalo, 750ml, Swartland District, South Africa

Varietal:

100% Shiraz 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.

Grown as bush vine on decomposed granite soils on the foothills of the Paardeberg with no irrigation. Hand harvested and then fermented in rotor tanks between 77-85°Fahrenheit. After fermentation, the juice is aged for 12 months in small oak barrels. This wine will improve in complexity over the next 2 years.

Tasting Notes:

Delightfully rich & succulent with loads of personality. This deep ruby red, full bodied wine delivers an elegant peppery/smoky flavor with a long velvety finish. Superb when matched with seasoned grilled meat.

Analysis

Alcohol 13.5%  
Sugar 3.1g/l  
TA 5.2g/l  
pH 3.8  
TSO 84mg/l

WINE TYPE	CASE PACK	ALC %	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
SHIRAZ	6 x 750ml	15%		39 lbs	WxLxH 7" x 10½" x 12"	28	4	112	