

INDABA Merlot 2016



Winemaker	Bruwer Raats
Varietal Blend	98% Merlot, 2% Cabernet Sauvignon
Location	South Africa
Appellation	Western Cape
Alcohol Content	13.4%
TA	6.2 g/l
pH	3.53
RS	4.9 g/l

Noteworthy

A commitment to social responsibility is a key part of the Indaba philosophy, and a portion of the brand's sales supports early education for wineland workers' children.

Certifications

Integrated Production of Wines (IPW) Certified, Broad Based Black Economic Empowerment (BBBEE) Level 5

VINEYARDS:

Grapes were sourced from select vineyard sites in Stellenbosch and Paarl-Paardeberg, planted in soils of decomposed granite, weathered shale and sandy loam, with good moisture retention capacity. Most of the vineyards are located on south-southwest facing slopes, where they benefit from cool afternoon breezes off the Atlantic. The vines range in age from 10-22 years, with an average age of 15 years.

VINTAGE:

The 2016 growing season was extremely dry and hot. It was the earliest harvest on record in the Cape, occurring on average two weeks earlier than usual. Warm, dry conditions helped to keep grapes free from any rot or disease pressure. Low moisture levels resulted in reduced yields. Vines produced compact bunches and small berries, which translated into wines of great fruit concentration. Ripeness was achieved at lower sugar (and hence alcohol) levels.

VINIFICATION AND MATURATION:

The grapes were harvested in the early morning hours, de-stemmed and gently crushed. The must was left to cold soak for two days before it fermented naturally in stainless steel tanks, with frequent gentle pumpovers to extract color and tannin from the skins. Approximately 80% of the wine underwent malolactic fermentation and aging on new French oak staves. A small portion (4%) of the blend was from the 2014 vintage, and was aged in 225 liter French oak barrels for 20 months.

TASTING NOTES:

Crafted in a fresh, clean style, this velvety Merlot offers enticing aromas and bright, juicy flavors of cherry, dark berry and plum backed by subtle mocha and herbal nuances and a delicate minerality.



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