

CHENIN BLANC, INDABA

Vintage

2024



A commitment to social responsibility is integral to the Indaba philosophy, and a portion of the sales supports early education for workers' children.

TAUSTING NOTE

Chenin Blanc is South Africa's most widely planted varietal and the Cape's signature white. A crisp and easy-drinking Chenin Blanc, this wine has tropical aromas such as white peach and grapefruit with an attractive minerality. Mouthfeel shows good volume and freshness.

VINTAGE CONDITIONS

The 2024 season will be remembered for a lighter yield than initially expected. Favourable winter conditions set the stage for a larger crop.

However, wet weather in

the spring during budding and a very dry, windy and hotter summer affected the final

crop size. Despite this, the quality of the grapes was particularly good and excellent

white wines are expected.

VINIFICATION DETAILS

The bush vines underwent a manual harvest. There was a traditional settling prior to fermentation which was maintained at controlled temperatures between 57-61°F in stainless steel tanks. After fermentation the wines were left on their lees for approximately two months to enhance complexity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	2.1
pH	Acidity
3.53	5.6

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	Partial	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Clayton Christians		Screw top	Western Cape	Yes