



## 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.

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