SECKFORD AGENCIES

INDABA

CHENIN BLANC, INDABA

Vintage 2023



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 bottle is a refreshing essence vibrantly infused with flavours of honeyed pear, golden delicious apple, and luscious tropical fruit.

VINTAGE CONDITIONS

Due to a cool, wet spring, budding was 7-14 days later than normal on average, but consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual. Harvest time was delayed by 10-14 days on average. As temperatures remained moderate throughout the rest of the season vineyards took their time to reach optimum ripeness.

VINIFICATION DETAILS

The grapes were picked in the cool early morning hours, de-stemmed, crushed and gently pressed. The juice settled overnight and was then cold fermented in stainless steel tanks over a period of approximately three weeks. The wine was aged on its lees in tank for five months, with occasional lees stirring. A small portion (14%) was whole bunch pressed straight to 300 litre French oak barrels, where it fermented naturally. It was aged on the lees for five months for enhanced richness and texture on the palate.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.1
pH	**Acidity**
3.46	5.6

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats & Clayton Christians		Screw top	Western Cape	Yes