

CHENIN BLANC, INDABA

Vintage

2021



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

The winter rainfall was higher than the previous two winters. Irregular winter temperatures until the flowering period, together with cool growing conditions, led to great variations in the vineyards. The cool weather and regular rain showers led to less water stress on the vines during ripening. Harvest time was characterized by regular rain showers.

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
13.0	1.9
pH	Acidity
3.47	5.6

ATTRIBUTES

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