SECKFORD AGENCIES

indaba wines

INDABA

SAUVIGNON BLANC, INDABA

Vintage 2020



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

Enticing citrus and tropical fruit aromas lead to fresh, zesty flavours of pineapple, lemon-lime, mango and green fig, supported by a spine of racy acidity. Herbal undertones shine through on the mineral-tinged finish.

VINTAGE CONDITIONS

The 2020 harvest period was characterized by typical dry conditions and moderate temperatures. Carry-over effects from the heat during spring and effective canopies promoted ripening in the early cultivars and were therefore harvested much earlier. Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late cultivars.

VINIFICATION DETAILS

The grapes were harvested in the cool early morning hours, then crushed and gently pressed. After the juice was chilled and settled, it was cold fermented in stainless steel tanks over a period of two to three weeks. The wine was aged on its lees for three months before blending, filtration and bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.8	2.0
pH	**Acidity**
3.45	6.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Sauvignon Blanc	No	75cl	Yes

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