SECKFORD AGENCIES

indaba wines

INDABA

SAUVIGNON BLANC, INDABA

Vintage 2019



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

Bright citrus and tropical fruit aromas lead to fresh, vibrant flavours of pineapple, lemon-lime, mango and green fig. A racy acidity shines through on the mineral-tinged finish.

VINTAGE CONDITIONS

The very dry, warm weather conditions throughout the 2019 harvest resulted in healthy grapes and small berries with good intensity. Despite the drought conditions yields were good in the general Coastal and Breed river area. The vintage was free of disease and vine stress, and the vines were able to carry the crop to optimum ripeness.

VINIFICATION DETAILS

The grapes were harvested in the cool early morning hours, then crushed and gently pressed. A portion of the juice was left in contact with the skins for 12 hours. 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
13.0	1.8
pH	**Acidity**
3.41	6.1

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