SECKFORD AGENCIES

indaba wines

INDABA

SAUVIGNON BLANC, INDABA

Vintage 2017



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

2017 was an exceptional vintage. The growing season was characterised by extremely dry conditions, with ideal warm days and cool nights and none of the typical summer heatwaves. The drought conditions meant that there was no rot or disease pressure and resulted in small berries and reduced yields. Grapes retained excellent natural acidity and the vintage produced wines of great freshness, concentration and flavour intensity.

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
13.4	3.3
pH	**Acidity**
3.47	6.0

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats	Gelatine	Screw top	Western Cape	No