

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	3.3
pH	Acidity
3.47	6.0

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.

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Winemaker Bruwer Raats	 Fining Agent Gelatine	 Closure Screw top	 Region Western Cape	 Vegan No