SECKFORD AGENCIES

CHARDONNAY, INDABA

Vintage 2025

INDABA



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

This bottling portrays vibrant tropical fruit that leads to a crisp, mouth-filling palate of apple, pear, honey and pineapple. Touches of luxurious butterscotch and oak add wonderful depth. An excellent value, this versatile white is a fantastic match for all kinds of flavours.

VINTAGE CONDITIONS

Vintage 2025 will be remembered as one of the perfect seasons with regards to ripening and vineyard management. Good winter, followed by favourable spring conditions and then ripening without any stress factors with regards to climate. This led to perfect analysis from grapes to finish product. Full wines, well balanced and true reflection of soil and terroir.

VINIFICATION DETAILS

The grapes were picked in the cool early morning hours. They were destemmed and gently pressed with the juice settling overnight. Most of the wine was cold fermented in stainless steel tanks to create a bright, fruit-driven final product. A small percentage of the 2024 vintage was blended in to add structure and stability to the wine. 50% of the blend was fermented in 2nd fill 225 liter French oak barrels. The wine was then aged on its fine lees for several months to develop further in complexity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	4.0
pH	**Acidity**
3.39	5.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Hermias Hugo		Screw top	Western Cape	Yes