SECKFORD AGENCIES

CHARDONNAY, INDABA

Vintage 2022

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

Due to a cool, wet spring, budding was seven to 14 days later than normal, but was consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual. Harvest time was delayed by ten to 14 days on average. As temperatures remained moderate throughout the rest of the season vineyards took their time to reach optimum ripeness

VINIFICATION DETAILS

The grapes were picked in the cool early morning hours. They were de-stemmed 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 portion was fermented in new 225 litre French oak barrels, with weekly batonnage. The wine was aged on its fine lees for several months to develop further in complexity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.0	1.9
pH	**Acidity**
3.60	5.5

ATTRIBUTES

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

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