SECKFORD AGENCIES

CHARDONNAY, INDABA

Vintage 2020

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

The 2020 harvest period was characterized by typical dry conditions and moderate temperatures. Carry-over effects from the heat during spring and effective canopies promoted ripening in the early cultivars and were therefore harvested much earlier. Sustained moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late cultivars.

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	2.5
pH	**Acidity**
3.45	5.7

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