


**CHARDONNAY, 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**

Vibrant tropical fruit aromas lead to a crisp, fresh palate with mouth-filling flavours of apple, pear, honey and pineapple. A whisper of oak adds a creamy butterscotch nuance and wonderful depth.

**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
13.7	4.1
pH	Acidity
3.53	5.6

**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 (roughly 3%) was fermented in new 225 litre French oak barrels, with weekly bâtonnage. The wine was aged on its fine lees for several months to develop further in complexity.

**ATTRIBUTES**

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	No	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Bruwer Raats		Screw top	Western Cape	No