

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