SECKFORD AGENCIES

indaba wines

INDABA

CHARDONNAY, INDABA

Vintage 2018



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

The 2018 harvest kicked off 7-14 days later than usual in most regions. After slow shoot growth initially, vines picked up the pace as temperatures rose towards the end of November. Although December and January were hot, none of the usual heatwaves were present. The rest of the growing season and harvest were notably cooler than normal. Vineyards were healthy with limited incidences of pests, diseases or rot thanks to the dry weather.

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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.2
pH	**Acidity**
3.57	5.7

ATTRIBUTES

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

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