



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 lip-smacking Bordeaux blend (78% Cabernet Sauvignon, 12% Merlot, 6% Cabernet Franc, 4% Petit Verdot) displays alluring aromas and juicy flavours of blackcurrant, ripe brambly berry fruit and dark chocolate, with subtle spice notes. Soft, gentle tannins coat the palate, enticing you to take another sip!

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.

VINIFICATION DETAILS

The grapes were harvested in the cool early morning hours before being destemmed and crushed. The Cabernet Sauvignon was fermented for six days, with regular pumpovers. It was then pressed and racked to concrete tanks to complete alcoholic fermentation and undergo malolactic fermentation. The remainder of the components were fermented in stainless steel tanks until dry, with gentle pumpovers performed regularly. The wine was then pressed and returned to tank for malolactic fermentation and aging. Approximately one third of the blend was aged on French oak. The Cabernet Franc (2016 vintage) was aged in second and third fill 225 and 300 litre French oak barrels for 16 months. The Petit Verdot (2014 vintage) was aged in second- and third -fill French oak barrels for 36 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.8	4.8
pH	Acidity
3.51	6.0

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian No
 Winemaker Bruwer Raats	 Fining Agent Gelatine	 Closure Screw top	 Region Western Cape	 Vegan No