



Indaba's Jam Jar comes from grapes grown mainly in vineyards surrounding Paarl, a region with a Rhône-like climate that is ideal for Shiraz cultivation.

TASTING NOTE

Fresh, fruity, semi-sweet wine delivering aromas of ripe blueberries, blackberries, and raspberries with dark chocolate undertones. The perfect balance between sweetness and acidity, a very approachable Shiraz. Serve slightly chilled.

VINTAGE CONDITIONS

Warmer periods during the latter part of the winter resulted in some uneven budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age.

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 12.7 | 64.3 |
| pH | Acidity |
| 3.45 | 7.6 |

VINIFICATION DETAILS

The grapes were picked in the cool early morning hours and de-stemmed. They were cold macerated for two days before undergoing fermentation. Fermentation began spontaneously in stainless steel tanks, using only indigenous yeasts. Shortly thereafter, the fermenting must was inoculated with the selected yeast strain. Fermentation took place over a 12-14 day period, after which the wine was left on its skins for an additional five days. Regular pumpovers were performed during fermentation. The wine underwent malolactic fermentation in tank and was aged on its fine lees, with approximately 20% of the wine aged on French oak for six months. An important building block of Jam Jar Sweet Shiraz is a naturally sweet component, which is removed from the skins once it has fermented to 12° Balling. This component adds complexity and makes the wine softer and rounder.

ATTRIBUTES

| | | | | |
|---|---|---|---|---|
|  |  |  |  |  |
| Origin | Variety | Malolactic Fermentation | Bottle Size | Vegetarian |
| South Africa | Shiraz (Syrah) | Yes | 75cl | Yes |



Winemaker

Clayton Christians



Fining Agent



Closure

Screw top



Region

Western Cape



Vegan

Yes