SECKFORD AGENCIES

JAM JAR, INDABA

Vintage 2024

INDABA



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

More fun than your standard Shiraz, dark chocolate undertones. The perfect balance between sweetness and acidity, this approachable Shiraz makes a great aperitif and pairs equally well with both savoury and sweet foods.

VINTAGE CONDITIONS

A long and cold winter saw good rainfall from June to August 2023. Vineyards were initially slow out of the blocks, but conditions changed positively during the budding season. There were no issues with growth and balance which led to a perfect ripening stage. Fruit was picked without any stress factors and showed well from the beginning of harvest right through the winemaking stages

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 pump-overs 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.4	62.0
pH	**Acidity**
3.38	7.0

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Clayton Christians		Screw top	Western Cape	Yes