



JAM JAR, INDABA

Vintage

2020



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

This fresh, fruity, semi-sweet wine displays aromas and flavours of ripe blueberries, blackberries and raspberries with dark chocolate undertones. Refreshing and approachable with the perfect balance between sweetness and acidity. Best served slightly chilled.

VINTAGE CONDITIONS

Throughout the 2020 season weather conditions were favourable in general and bunch numbers already showed promise early in the season. Unfortunately windy conditions during the set and sensitive berry growth stages resulted in smaller berries and a consequently lighter crop. The season was also characterised by great variation between and even within the same vineyard blocks in areas that experienced dry conditions.

VINIFICATION DETAILS

The grapes were picked in the cool early morning hours and de-stemmed. They were cold macerated for two days before undergoing natural spontaneous fermentation 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 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	63.7
pH	Acidity
3.39	7.5

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