SECKFORD AGENCIES

JAM JAR, INDABA

INDABA

Vintage 2019



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 CONDITION

The very dry, warm weather conditions throughout the 2019 harvest resulted in healthy grapes and small berries with good intensity. Despite the drought conditions yields were good in the general Coastal and Breed river area. The vintage was free of disease and vine stress, and the vines were able to carry the crop to optimum ripeness.

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 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 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
12.5	60.0
pH	**Acidity**
3.21	7.1

ATTRIBUTES

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

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