



TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	64.0
pH	Acidity
3.25	7.9

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

The 2017 vintage was moderate and extremely dry in the Cape. There were none of the typical summer heatwaves and nights were much cooler than usual. This led to a slow, even ripening which allowed the grapes to retain a fantastic natural acidity. Quality of the harvest was outstanding with little disease pressure. The drought conditions meant that yields were reduced, which resulted in wines of great fruit concentration.

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 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.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Bruwer Raats	Gelatine	Screw top	Western Cape	No