SECKFORD AGENCIES

indaba wines

INDABA

BRAAI CABERNET SAUVIGNON, INDABA

Vintage 2023

The earliest archaeological evidence of a barbecue (braai) is found in South Africa - this wine is a celebration of that heritage.

TASTING NOTE

The essence of braai is captured in this bold Cabernet, which displays aromas and flavours of dark berries, earth and smoke.

VINTAGE CONDITIONS

The winter was cold and wet with good rain and snow. Cool weather during the budding and flowering season resulted in a later than normal start to harvest. This gave the grapes longer hang time to reach optimal ripeness, enabling the development of an array and depth of favorable fruit flavors.

VINIFICATION DETAILS

The grapes were harvested by hand in the cool early morning. They were gently de-stemmed and sorted before being crushed and pumped to stainless steel tanks for fermentation. A combination of punch-downs and pump-overs were performed regularly during fermentation to facilitate the extraction of colour, tannins and fruit aromas. Following fermentation, the tanks were drained and the skins gently pressed. Approximately 15% of the wine was aged in a combination of 225 litre and 300 litre French oak barrels for a maturation period of 12 months. The remainder was aged in stainless steel tanks. The barrel aged component is then carefully blended with the components aged in stainless to ensure a good balance between ripe fruit, acidity and silky tannins

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.7
pH	**Acidity**
3.70	5.8

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Bruwer Raats & Clayton Christians		Cork	Western Cape	Yes