

BRAAI CABERNET SAUVIGNON, INDABA

Vintage

2020



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 2020 harvest period was characterized by typical dry conditions and moderate temperatures. Carry-over effects from the heat during spring and effective canopies promoted ripening in the early cultivars and were therefore harvested much earlier. Sustained, moderate temperatures occurred until the end of March and resulted in effective plant functioning and full maturity in late cultivars.

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 25% 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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.7
pH	Acidity
3.78	5.8

ATTRIBUTES



Origin

South Africa



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Bruwer Raats &
Clayton Christians


Fining Agent



Closure

Cork



Region

Western Cape



Vegan

Yes