SECKFORD AGENCIES

indaba wines

INDABA

BRAAI CABERNET SAUVIGNON, INDABA

Vintage 2021



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

Warmer periods during the latter part of the winter resulted in some un-even budding, flowering and fruit set. The moisture levels in the soils were satisfactory throughout the growing and ripening phase, and very little moisture stress was noticeable on the vines. The late start to the 2021 harvest was one of the distinguishing hallmarks of this vintage. The cooler growing conditions of the 2021 vintage produced elegant wines with softer tannin structures that will make them accessible and drinkable from an earlier age

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	2.5
pH	**Acidity**
3.54	5.7

ATTRIBUTES

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

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