SECKFORD AGENCIES

indaba wines

INDABA

BRAAI CABERNET SAUVIGNON, INDABA

Vintage 2019



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—perfect for socializing and the ideal complement to a wide range of BBQ-friendly flavours.

VINTAGE CONDITIONS

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 Stellenbosch area. Cabernet flavours developed beautifully in the warm, dry conditions, adding complexity to the wine. 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 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	3.1
pH	**Acidity**
3.64	5.9

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