# **INDABA** Chardonnay 2020



### VINEYARDS:

Grapes were sourced from select vineyard sites in Robertson and Paarl-Paardeberg, with vines ranging from 13-28 years old. The limestone and decomposed shale soils of Robertson yield wines of great acidity which combine zesty citrus and yellow fruit flavors with a flinty character. The Paarl-Paardeberg, component comes from soils of weathered granite, bringing a lusher profile with tropical fruit flavors.

#### VINTAGE:

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 AND MATURATION:

The grapes were picked in the cool early morning hours. They were de-stemmed and gently pressed with the juice settling overnight. Most of the wine was cold fermented in stainless steel tanks to create a bright, fruit-driven final product. A small portion (roughly 6% from the 2019 vintage) was fermented in new 225 liter French oak barrels, with weekly batonnage. The wine was aged on its fine lees for several months to develop further in complexity.

## TASTING NOTES:

This bottling portrays vibrant tropical fruit that lead to a crisp, mouthfilling palate of apple, pear, honey and pineapple. Touches of luxurious butterscotch and oak add wonderful depth. An excellent value, this versatile white is a fantastic match for all kinds of flavors.



