

INDABA Chardonnay 2022



Winemakers	Bruwer Raats & Clayton Christians
Varietal Blend	100% Chardonnay
Location	South Africa
Appellation	Western Cape
Alcohol Content	13%
TA	5.46 g/l
pH	3.60
RS	1.92 g/l

Certifications

Integrated Production of Wines (IPW) Certified



VINEYARDS:

The grapes were sourced from select vineyard sites in Bonnievale and Paarl-Paardeberg, with vines ranging from 15-30 years old. The limestone and decomposed shale soils of Bonnievale 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 lush profile with tropical fruit flavors.

VINTAGE:

Due to a cool, wet spring, budding was seven to 14 days later than normal, but was consistently good and even. The cool weather also delayed initial shoot growth. Most vines started to catch up by flowering, which occurred about five days later than usual. Harvest time was delayed by ten to 14 days on average. As temperatures remained moderate throughout the rest of the season vineyards took their time to reach optimum ripeness.

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 2%) 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, mouth-filling 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.



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