INDABA Sauvignon Blanc 2022



Winemakers	Bruwer Raats & Clayton Christians
Varietal Blend	100% Sauvignon Blanc
Location	South Africa
Appellation	Western Cape
Alcohol Content	12.53%
TA	5.91 g/l wines
рН	3.43

1.66 g/l

Certifications

Integrated Production of Wines (IPW) Certified

VINEYARDS:

Grapes were sourced from select vineyard sites in Paarl, Stanford and Elgin, characterized mainly by decomposed granite soils, with some components sourced from calcareous clay and shale soils. Vines range in age from 12 - 25 years.

VINTAGE:

Due to a cool, wet spring, budding was seven to 14 days later than normal, but 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 in general. As temperatures remained moderate throughout the rest of the season vineyards took their time to reach optimum ripeness.

VINIFICATION AND MATURATION:

The grapes were harvested in the cool early morning hours, then crushed and gently pressed. After the juice was chilled and settled, it was cold fermented in stainless steel tanks over a period of two to three weeks. The wine was aged on its lees for three months before blending, filtration and bottling.

TASTING NOTES:

Enticing citrus and tropical fruit aromas lead to fresh, zesty flavors of lemon-lime, green fig and green apple, supported by a spine of racy acidity. Herbal undertones shine through on the mineral-tinged finish.





