

INDABA Chardonnay 2024



Winemakers	Bruwer Raats & Clayton Christians
Varietal Blend	100% Chardonnay
Location	South Africa
Appellation	Western Cape
Alcohol Content	14%
TA	6.12 g/l
pH	3.39
RS	2.05 g/l

Certifications

Integrated Production of Wines (IPW) Certified

Noteworthy

Every bottle of Indaba wine supports the Indaba Foundation, a nonprofit that facilitates the training of early childhood teachers in the South African winelands.

VINEYARDS:

The grapes were sourced from select vineyard sites in the Swartland area. Deep, fertile soils with low yields added complexity and cultivar characteristics to the grapes.

VINTAGE:

The winter was long and cold with good rainfall between June and August, 2023. Vineyards were initially slow out of the blocks. However, conditions changed positively during the budding season. There were no problems with growth or balance which led to a perfect ripening stage. Fruit was picked without any stress factors and showed well from the beginning of harvest right through the winemaking stages.

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 percentage of the 2023 vintage was blended in to add structure and stability to the wine. 50% of the blend was fermented in 2nd fill 225 liter French oak barrels. The wine was then aged on its fine lees for several months to develop further in complexity.

TASTING NOTES:

This South African Chardonnay exhibits vibrant tropical fruit aromas that segue to a crisp, mouth-filling palate with notes of apple, pear, honey and pineapple. An excellent value and consistent crowd pleaser, this versatile white is also a fantastic match for an array of flavors.



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