

INDABA Chenin Blanc 2024



Winemakers	Clayton Christians
Varietal Blend	100% Chenin Blanc
Location	South Africa
Appellation	Western Cape
Alcohol Content	13%
TA	5.6 g/l
pH	3.53
RS	2.1 g/l

Certifications

Integrated Production of Wines
(IPW) Certified

indaba wines

VINEYARDS:

The grapes were sourced from a single vineyard site in Swartland comprising mainly of lower yielding bush vines. The soil types are a combination of Malmesbury shale with some loamy soil on the high ground and sandy loam down on the slopes, scattered with fertile Hutton soils. Vines experience a classic Mediterranean climate with low rainfall in summer, cool afternoon breezes and cold winters.

VINTAGE:

The 2024 season will be remembered for a lighter yield than initially expected. Favorable winter conditions set the stage for a larger crop. However, wet weather in the spring during budding and a very dry, windy and hotter summer affected the final crop size. Despite this, the quality of the grapes was particularly good and excellent white wines are expected.

VINIFICATION AND MATURATION:

The bush vines underwent a manual harvest. There was a traditional settling prior to fermentation which was maintained at controlled temperatures between 57-61°F in stainless steel tanks. After fermentation the wines were left on their lees for approximately two months to enhance complexity.

TASTING NOTES:

Chenin Blanc is South Africa's most widely planted varietal and the Cape's signature white. A crisp and easy-drinking Chenin Blanc, this wine has tropical aromas such as white peach and grapefruit with an attractive minerality. Mouthfeel shows good volume and freshness.



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