

INDABA Sauvignon Blanc 2024



Winemakers	Bruwer Raats & Clayton Christians
Varietal Blend	100% Sauvignon Blanc
Location	South Africa
Appellation	Western Cape
Alcohol Content	12.92%
TA	5.74 g/l
pH	3.42
RS	2.27 g/l

Accolades

"Contenders for Wine of the Year..."
Robert Parker's Wine Advocate

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 are sourced from select vineyard sites from different coastal areas including Darling, West Coast and Swartland. Decomposed granite soils, with some components sourced from calcareous clay and shale soils. Vines range in age from 11 – 22 years.

VINTAGE:

The 2024 vintage saw a long and cold winter with good rainfall between June and August. Vineyards were initially slow out of the blocks but conditions changed for the better during the budding season. There were no problems with growth and 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 harvested in the cool early morning hours, then crushed and gently pressed. Only free-run juice was used in the winemaking process. After the juice was chilled and settled, it was cold fermented in stainless steel tanks over a period of two to three weeks. It then saw an additional four weeks of lees contact to enhance mouth feel.

TASTING NOTES:

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



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