INDABA Sauvignon Blanc 2017



Winemaker	Bruwer Raats
Varietal Blend	100% Sauvignon Blanc
Location	South Africa
Appellation	Western Cape
Alcohol Content	13.4%
TA	6.0 g/l wines
рН	3.47
RS	3.3 g/l

Accolades

89 points "Best Buy" *Wine Enthusiast,* #43 Wine Enthusiast Top 100 Best Buys of 2018

Noteworthy

A commitment to social responsibility is a key part of the Indaba philosophy, and a portion of the brand's sales supports early education for wineland workers' children.

Certifications

Integrated Production of Wines (IPW) Certified, Broad Based Black Economic Empowerment (BBBEE) Level 5

VINFYARDS:

Grapes were sourced from select vineyard sites in Paarl, Paarl-Perdeberg and Stellenbosch, characterized mainly by decomposed granite soils, with some components sourced from calcareous clay and shale soils. Vines range in age from 5-30 years.

VINTAGE:

2017 was an exceptional vintage. The growing season was characterized by extremely dry conditions, with ideal warm days and cool nights and none of the typical summer heatwaves. The drought conditions meant that there was no rot or disease pressure and resulted in small berries and reduced yields. Grapes retained excellent natural acidity and the vintage produced wines of great freshness, concentration and flavor intensity.

VINIFICATION AND MATURATION:

The grapes were harvested in the cool early morning hours, then crushed and gently pressed. A portion of the juice was left in contact with the skins for 12 hours. 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 pineapple, lemon-lime, mango and green fig, supported by a spine of racy acidity. Herbal undertones shine through on the mineral-tinged finish.





