

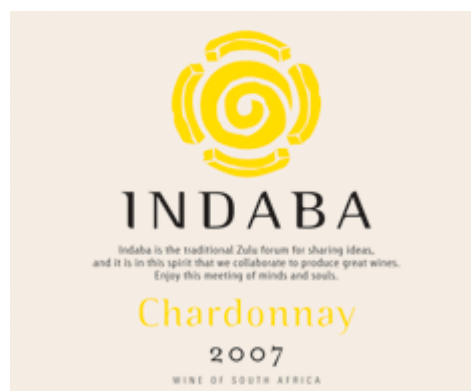
# INDABA

SRP  
\$9.99

## CHARDONNAY 2007

### VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Western Cape
Soil Type:	Limestone, Rocky Shale
Age of Vines:	15 years
Trellising:	5 wire Perold
Yield:	5-12 tons/ha
Irrigation:	Drip
Picking Date:	February 2007
Grape Sugar:	23-25° B
Acidity:	6.5 g/l
pH at Harvest:	3.4



### WINEMAKING PRACTICES

Fermentation Temperature: 14° C

Method:

The grapes were picked in the cool early morning hours to maintain the freshness of the fruit. They were destemmed, left in cold skin contact for 4 hours, and then gently pressed. The juice was then settled overnight before fermentation, which occurred in a combination of stainless steel tanks and French oak barrels. The wine was left on its lees for several months to develop further in complexity.

Wood aging:

A portion of the wine was aged 10 months in French oak.

### WINE DETAILS

RS:	1.8 g/l	pH:	3.4
TA:	6.3 g/l	Alcohol:	13.5%

### TASTING NOTES

Citrus and tropical fruit aromas lead to a crisp, fresh palate with mouth-filling flavors of apple, pear, honey, and pineapple. A gentle kiss of oak adds a creamy butterscotch nuance and wonderful depth.