

INDABA

CHARDONNAY 2008

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 2008
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 in French oak barrels for up to 12 months.

WINE DETAILS

RS	5.4g/l	pH	3.6
TA	6.4 g/l	ALCOHOL	12.5%

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. A superb value, this versatile white is a fantastic match for a wide range of dishes, from mac & cheese to grilled shrimp.



INDABA IS PROUD TO BE A PART OF THE POSITIVE CHANGES THAT ARE ALTERING THE FACE OF SOUTH AFRICA'S WINE INDUSTRY.

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