

INDABA

CHENIN BLANC 2008

VITICULTURAL PRACTICES

VARIETAL	94% Chenin Blanc 6% Sauvignon Blanc
APPELLATION	Western Cape
SOIL TYPE	Stone Clay, Rock Terrace
AGE OF VINES	12-20 years
TRELLISING	5 wire Perold
YIELD	7-11 tons/ha
IRRIGATION	Drip
PICKING DATE	February 2008
GRAPE SUGAR	24°B
ACIDITY	6.4 g/l
pH AT HARVEST	3.46

WINEMAKING PRACTICES

FERMENTATION TEMPERATURE 13°C

METHOD: The grapes were picked in the cool early morning hours. After crushing, the juice was left in contact with the skins for 2-3 hours and was then fermented in stainless steel. The wine was aged in tank for six months *sur lie* for an enhanced richness on the palate. A small amount of Sauvignon Blanc was blended in to impart additional zestiness and verve.

WOOD AGING: None

WINE DETAILS

RS	4.82 g/l	pH	3.38
TA	6.36 g/l	ALCOHOL	13.5%

TASTING NOTES

This crisp, crowd-pleasing quaffer is packed with luscious tropical fruit, citrus, and melon flavors and a touch of honey. An ideal party wine, it pairs well with almost everything, from salads and light pasta dishes to mild cheeses, sushi, and seafood.



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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