

INDABA Chenin Blanc 2010



Winemakers	Bruwer Raats
Varietal Blend	100% Chenin Blanc
Appellation	Western Cape
Alcohol Content	13.5%
TA	6.37 g/l
pH	3.47
RS	5.35 g/l



Noteworthy A commitment to social responsibility is a key part of the Indaba philosophy, and a portion of the brand's sales supports a wine-related scholarship program.

VINEYARDS:

Grapes were sourced from select vineyard sites in Stellenbosch, Paarl and Swartland, characterized by soils of Table Mountain sandstone and decomposed Dolomite granite. Approximately 70% of the vines are low-yielding dry farmed bush vines, with an average age of 20+ years. A small component hails from 54 year old bush vines.

VINTAGE:

The challenging 2010 vintage was characterized by very low yields (due to heavy rains and strong winds early in the growing season) but high quality, with bright acidity and intense, concentrated flavors in the grapes. Mild weather in the early stages of ripening followed by a hot January resulted in an earlier than usual harvest.

VINIFICATION AND MATURATION:

The grapes were hand picked in the cool early morning hours. Approximately half of the (mostly free run) juice was left in contact with the skins for 2–3 hours and was then cold fermented in stainless steel. The wine was aged in tank for four months *sur lie* for an enhanced richness on the palate.

TASTING NOTES:

Chenin Blanc is South Africa's most widely planted varietal and the Cape's signature white. This fresh, easy-drinking version offers luscious flavors of tropical fruit, melon and honeyed pear, backed by bright citrus flavors. Lively peppery notes and an underlying mineral character shine through on the finish.