wine.co.za
easiest way to buy wine

Indaba Chardonnay 2013

Bright 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 spicy ethnic food.

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



variety : Chardonnay | 100% Chardonnay
winery : Cape Classics
winemaker : Bruwer Raats
wine of origin : Western Cape
analysis : **alc :** 13.0 % vol **rs :** 4.3 g/l **pH :** 3.56 **ta :** 5.55 g/l
type : White **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2008 - 2011: Wine Enthusiast "Best Buy"

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.

in the vineyard : Vineyard: Grapes were sourced from select vineyard sites in Robertson, Paarl and Swartland. The limestone and decomposed shale soils of Robertson yield wines of great
acidity which combine zesty tropical fruit flavors with a flinty, minerally character. The Paarl component - from soils of shale, weathered granite and decomposed sandstone - brings a lusher profile with tropical fruit flavors. The Swartland portion - from soils with a sandy top layer over loamy sub-layers - lends citrus hints and a distinct minerality.

Vintage: A cold, wet winter allowed for proper vine dormancy and led to slightly delayed but even flowering. The growing season was optimal, with dry conditions and overall cooler than average temperatures, leading to a long, slow, even maturation. Harvest occurred about two weeks later than normal. Periodic strong winds caused some damage and reduction in yields and a smaller crop than 2012. Berry size was smaller than usual, leading to intense, concentrated flavor intensity in the wines.

about the harvest: The grapes were picked in the cool early morning hours to maintain the freshness of the fruit.

in the cellar : The grapes were de-stemmed, left in cold skin contact for four hours and then gently pressed. The juice was 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.