

## Indaba Chenin Blanc 2016

Chenin Blanc is South Africa's most widely planted varietal and the Cape's signature white. This fresh, easy-drinking version offers vibrant flavors of honeyed pear, golden delicious apple and luscious tropical fruit.

Serve with mild cheeses, light pasta dishes, sushi, seafood and salads.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Cape Classics

**winemaker :** Bruwer Raats

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 5.3 g/l pH : 3.53 ta : 5.5 g/l

**type :** White

**pack :** Bottle **size :** 0 **closure :** Cork

2012: 88 points Stephen Tanzer's International Wine Cellar 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 :** Vineyards: Grapes were sourced from select vineyard sites in Stellenbosch, Paarl and Swartland, characterized by soils of Table Mountain sandstone, decomposed Dolomite granite and shale. Approximately 90% of the vines are low-yielding dry farmed bush vines, with an average age of 20+ years.

**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 moderate temperatures during ripening. Harvest occurred about two weeks later than normal. Periodic strong winds caused some damage and reduction in yields. Berry size was smaller than usual, leading to intense, concentrated flavor intensity in the wines.

**about the harvest:** The grapes were handpicked in the cool early morning hours.

**in the cellar :** The grapes were de-stemmed and lightly crushed, then left in contact with the skins for two hours. The free run juice was settled overnight, then cold fermented in stainless steel. The wine was aged on its lees in tank for two months. A small portion (3%) was fermented in 300 liter French oak barrels and aged on the lees for six months for enhanced richness and texture on the palate.

