

## BRAAI CABERNET SAUVIGNON, INDABA

Vintage

2018



The earliest archaeological evidence of a barbecue (braai) is found in South Africa - this wine is a celebration of that heritage.

### TASTING NOTE

The essence of braai is captured in this bold Cabernet blend, which displays aromas and flavours of dark berries, earth and smoke – the ideal complement to a wide range of bbq-friendly flavours. A blend of 98% Cabernet Sauvignon, 2% Merlot.

### VINTAGE CONDITIONS

The 2018 harvest kicked off seven to fourteen days later in most regions. Day temperatures were notably warmer and night temperatures colder than usual due to the dry conditions. After slow shoot growth initially, vines picked up the pace as temperatures rose towards the end of November. Although December and January were hot, with temperatures reaching 35°C, none of the usual heatwaves were present. The rest of the growing season and harvest were notably cooler than normal. Vineyards were healthy with limited incidences of pests, diseases or rot thanks to the dry weather.



### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.1
pH	Acidity
3.80	5.7

### VINIFICATION DETAILS

The grapes were harvested by hand in the cool early morning. They were gently de-stemmed and sorted before being crushed and pumped to stainless steel tanks for fermentation. A combination of punch-downs and pump overs were performed regularly during fermentation to facilitate the extraction of colour, tannins and fruit aromas. Following fermentation, the tanks were drained and the skins gently pressed. Approximately 25% of the wine was aged in a combination of 225 litre and 300 litre French oak barrels for a maturation period of 12 months. The remainder was aged in stainless steel tanks.

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Bruwer Raats		Screw top	Western Cape	Yes