

BRAAI CABERNET SAUVIGNON, INDABA

Vintage

2017



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 88% Cabernet Sauvignon, 11% Cabernet Franc and 1% Petit Verdot.

VINTAGE CONDITIONS

Following a short and dry winter, the 2017 vintage brought extremely dry but ideal weather conditions during the harvest season. Warm days were followed by exceptionally cool evenings, allowing for slow and even development of flavours while preserving great acidity and freshness in the grapes. Drought conditions led to smaller bunches and berries, resulting in great concentration and intense fruit flavours in the wines. An exceptional vintage in the Cape.




TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	3.4
pH	Acidity
3.80	5.8

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 pumpovers 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	Blank
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Bruwer Raats		Screw top	Western Cape	Blank