

# INDABA

## **INDABA CHENIN BLANC 2014 – 88 POINTS**

Pale bright yellow. Sexy aromas of honey, flowers and stone fruits show attractive peppery lift. Supple, rich and lightly saline in an easy-drinking style; this should be versatile at the dinner dinner. A touch of wood (2% of the wine was fermented and aged on its lees in used French oak) and 4.5 g/l residual sugar give this wine good texture. Try it with a beetroot salad with goat cheese and candied walnuts, or with grilled langoustines. – Stephen Tanzer

## **INDABA CHARDONNAY 2013 – 87 POINTS**

(made in stainless steel and a bit of used French oak): Medium yellow. Fruit-driven aromas of peach, pineapple and honey. Supple, broad, dry and easygoing; very ripe and creamy but not a butterbomb. Still, this could use more definition and grip. – Stephen Tanzer

## **INDABA SAUVIGNON BLANC 2014 – 87 POINTS**

(Bruwer Raats makes the Indaba wines): Very pale straw. Flowers, stone fruits and a tropical hint on the soft, welcoming nose. Lush, broad and slightly sweet (4.5 grams per liter residual sugar), with lime and mango flavors given shape by ripe, harmonious acidity. A “warmer” blend of many sites. Slightly saline and a bit ragged on the finish, but there’s only 12.8% alcohol here. Not bad. – Stephen Tanzer

## **INDABA MERLOT 2014 – 88 POINTS**

Good deep red. Musky dark berries, plum and wild herbs on the nose. Shows lovely richness, sweetness and depth for a wine in this price range (especially a Merlot!), with cherry-berry and chocolate flavors accented by an herbal quality. This nicely intense, balanced midweight finishes savory and complex, with a firm dusting of tannins. The Indaba wines are routinely among the best inexpensive bottlings from South Africa. – Stephen Tanzer

## **INDABA MOSAIC 2014 – 88 POINTS**

(a five-variety Bordeaux blend consisting of 69% Cabernet Sauvignon, 17% Merlot, 6% Malbec and 4% each Cabernet Franc and Petit Verdot; done almost entirely in stainless steel): Bright, dark red with ruby highlights. Slightly tanky aromas of dark berries, bitter chocolate and herbs lifted by violet. Then surprisingly brisk and delineated on the palate, with dark fruit, herb and spice flavors displaying excellent energy and firmness. Less syrupy by far than the 2012 edition of this bottling. – Stephen Tanzer