

INDABA Mosaic 2016



Winemaker	Bruwer Raats
Varietal Blend	59% Cabernet Sauvignon, 38% Merlot, 1% Cabernet Franc, 1% Petit Verdot, 1% Malbec
Location	South Africa
Appellation	Western Cape
Alcohol Content	13.4%
TA	5.6 g/l
pH	3.60
RS	7.3 g/l

Noteworthy

A commitment to social responsibility is a key part of the Indaba philosophy, and a portion of the brand's sales supports early education for wineland workers' children.

Certifications

Integrated Production of Wines (IPW) Certified, Broad Based Black Economic Empowerment (BBBEE)

VINEYARDS:

Grapes were sourced from select vineyard sites in Paardeberg, McGregor, Stellenbosch and Durbanville. The Cabernet Sauvignon comes from 15-year-old vines planted in soils with excellent moisture retention properties – half from red Karoo clay soils in the McGregor region and half from oakleaf soils in Durbanville, where the vines benefit from the cooling Atlantic breezes. Half of the Merlot vineyards are planted on the easterly foothills of the Paardeberg Mountain on deep weathered shale and granite soils. The other half are planted in oakleaf soils in Stellenbosch, with an average vine age of 15 years. The Petit Verdot grapes come from 13-year-old unirrigated bush vines in the Paardeberg area, planted in shale soils on west-facing slopes. The Malbec and Cabernet Franc both hail from 9-year-old vines planted in decomposed granite, clay and sandstone soils in Stellenbosch.

VINTAGE:

The 2016 growing season was extremely dry and hot. It was the earliest harvest on record in the Cape, occurring on average two weeks earlier than usual. Warm, dry conditions helped to keep grapes free from any rot or disease pressure. Low moisture levels resulted in reduced yields. Vines produced compact bunches and small berries, which translated into wines of great fruit concentration. Ripeness was achieved at lower sugar (and hence alcohol) levels.

VINIFICATION AND MATURATION:

The grapes were harvested in the cool early morning hours. They were then de-stemmed and crushed. Half of the Cabernet Sauvignon was left to cold soak for two days before fermentation in concrete tanks. The remainder of the components were fermented in stainless steel tanks until dry, with gentle pumpovers performed regularly. The wine was then pressed and returned to tank for malolactic fermentation and aging. Two thirds of the blend was aged on French oak staves. The Cabernet Franc and Malbec were aged in second and third fill French oak barrels.

TASTING NOTES:

This vibrant Bordeaux blend displays alluring aromas and juicy flavors of blackcurrant, ripe brambly berry fruit and dark chocolate, with subtle spice notes. Elegant, gentle tannins coat the palate, enticing you to take another sip!



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