

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF SHIRAZ
2017



VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

VINEYARDS & HARVEST

The Shiraz grapes were handpicked in the fresh hours of the early morning from a selection of cool vineyard sites in the Stellenbosch region.

GRAPE VARIETALS

100% Shiraz

VINIFICATION

The wine was matured for twelve months in old French oak barrels to maintain the freshness of this varietal. Fermentation took place at cooler temperatures to ensure gentle extraction of fruit flavours.

TASTING NOTES

This juicy, ripe and approachable Shiraz with its ruby colour and purple tints has a spicy white pepper undertone as well as lavender and dark red fruit aromas of mulberries. It is characterised by versatility, demonstrating a smooth a soft palate with a savoury finish.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 2.6 g/l

pH: 3.52

Total Acidity: 5.8 g/l

Alcohol: 14.5%