

DELAIRE  
GRAFF  
E S T A T E

DELAIRE GRAFF SWARTLAND  
RESERVE CHENIN BLANC 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. Although challenging in its conditions, the outcome is a remarkable vintage.

VINEYARDS & HARVEST

From 30-40 year old dry land bush vines in the Swartland region. Grapes were handpicked in the fresh hours of the early morning in 18kg lug boxes.

GRAPE VARIETALS

100% Chenin Blanc

VINIFICATION

Extensive bunch sorting formed part of the quality management process. The grapes were whole bunch pressed with no sulphur added and barrel fermented for 14 days. Maturation took place in French barrels for 10 months with 60% in 400 litre barrels and 40% in 2500 litre Foudre barrels. No batonage or malolactic fermentation took place in order to retain freshness.

TASTING NOTES

Light golden wheat colour. Layered expressions of citrus and tropical fruit with subtle layers of honey and almonds in the background. Balanced and superbly structured, the flavours are complimented by a delicate minerality.

WINE OF ORIGIN

Swartland, South Africa

WINE ANALYSIS

Residual Sugar: 2.1 g/l  
pH: 3.27

Total Acidity: 6.5 g/l  
Alcohol: 13.9%

