

DE LAIRE
GRAFF
E S T A T E

DELAIRE GRAFF WHITE RESERVE 2016

VINTAGE CHARACTERISTICS

Challenging conditions, including extended warm weather and little rainfall, led to a reduced crop in 2016. However, the dry conditions headed vineyards and grapes which were very healthy overall. Vines produced lower bunch masses with smaller berries and concentrated flavours promising good wines.

VINEYARDS & HARVEST

The Semillon was handpicked in the early hours of the morning from 45 year old Franschoek vineyards and the Sauvignon Blanc from Darling and Stellenbosch.

GRAPE VARIETALS

62% Sauvignon Blanc (Darling & Durbanville) & 38% Semillon (Franschoek & Stellenbosch)

VINIFICATION

Extensive bunch sorting formed part of the quality process. The Semillon was whole bunch pressed and the Sauvignon Blanc was destemmed and crushed. Both were barrel fermented at 17°C for 20 days. Maturation took place in 225 litre old French oak barrels for 5 months. The wine was then blended and kept in tank on primary lees for an additional 8 months.

TASTING NOTES

Zesty citrus, lime and almond with layers of pineapple, passion fruit and gooseberries. A crisp, spicy minerality adds to a long and lingering finish.

WINE OF ORIGIN

Coastal Region, South Africa

WINE ANALYSIS

Residual Sugar: 2.8 g/l

pH: 3.32

Total Acidity: 6.7g/l

Alcohol: 13.67%

