

DE LA I R E  
G R A F F  
E S T A T E

## LAURENCE GRAFF RESERVE

2014



### VINTAGE CHARACTERISTICS

A wet 2013 winter and unpredictable weather conditions during harvest presented a challenging vintage. However, the subsequent quality is fantastic and resulted in excellent extraction along with full, ripe flavours.

### VINEYARDS & HARVEST

The grapes from Delaire Graff Estate's mountain vineyards were handpicked in the early morning.

### GRAPE VARIETALS

100% Cabernet Sauvignon

### VINIFICATION

This wine was produced with meticulous care. Grapes were hand sorted. Whole berry fermentation and basket pressing ensured gentle extraction of fruit. A rigorous selection process identified on the best 5 from 35 barrels. The wine was matured in 80% new oak for 20 months.

### TASTING NOTES

The nose is characterised by freshness and spice, vanilla pod, dark chocolate and hay aromas. Silky and smooth on entry, the wine has a flinty minerality with subtle tannins and huge length and persistence. The flavour profile is dominated by tangy, ripe, almost over-ripe red berries together with brambles and cassis – classic flavours expected in a top quality claret.

### WINE OF ORIGIN

Stellenbosch, South Africa

### WINE ANALYSIS

Residual Sugar: 2.9 g/l

pH: 3.43

Total Acidity: 5.7 g/l

Alcohol: 14.5%