

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF COASTAL CUVÉE
SAUVIGNON BLANC 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 grapes were handpicked in the early hours from four premium wine regions: Durbanville, Stellenbosch, Darling, and Franschhoek. This combination showcases the unique flavours from each region.

GRAPE VARIETALS

96% Sauvignon Blanc & 4% Semillon

VINIFICATION

The grapes received partial skin contact and were gently pressed, retaining freshness. Fermentation lasted 3 weeks at 15°C. A 5% Semillon component was fermented in new French oak barrels for 3 weeks, adding additional body and dimension. It was left on the lees for 5 months post fermentation, adding to the depth of flavour.

TASTING NOTES

Our Coastal Cuvée is rich in tropical fruit flavours, underpinned by layers of blackcurrant, gooseberry and nettles. Well balanced and complex, it finishes long, with concentrated fruit and fresh, crisp acidity.

WINE OF ORIGIN

Coastal Region, South Africa

WINE ANALYSIS

Residual Sugar: 2.6 g/l

pH: 3.11

Total Acidity: 6.6 g/l

Alcohol: 13.7%