

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF SUNRISE MCC
NV



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.

GRAPE VARIETALS

58% Chenin (Stellenbosch), 36% Chardonnay (Elgin) & 6% Cabernet Franc (Stellenbosch).

VINIFICATION

Whole bunch pressed Chenin Blanc & Chardonnay producing 450 litres per ton and the Cabernet Franc producing 150 litres per ton. Fermented over two weeks and blended. The second fermentation took place 7 months after blending and was aged for 15 months on the lees before degorgement.

TASTING NOTES

Chenin driven Cremant de Loire blend. Green-tinged, pale lemon yellow in colour with fresh gooseberry and cantaloup on the nose. The palate shows finesse and intensity, with a fine, perfectly integrated mousse of lime, pear drop and delicate vanilla notes. Zesty and fresh with a harmonious finish.

WINE OF ORIGIN

Western Cape, South Africa

WINE ANALYSIS

Residual Sugar: 8.1 g/l
pH: 3.11

Total Acidity: 9.4 g/l
Alcohol: 12.7%