

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF CAPE VINTAGE
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

Grapes were handpicked at optimal ripeness in 18 kg lug boxes from 14 year old Stellenbosch vineyards.

GRAPE VARIETALS

44% Tinta Barocca and 56% Touriga Nacional

VINIFICATION

Directly after picking, the grapes were cooled to 5°C, crushed and cold-soaked for five days. Thereafter, the grapes underwent a cycle of gentle punch downs six times per day and were then fortified with a combination of wine and un-aged brandy spirits when the desired sugar levels were reached. The wine was matured in 20-year old oak barrels for 12 months and was released only after a further 18 months of bottle maturation.

TASTING NOTES

Uplifting and beautifully weighted. Polished red berry fruit is crisp and spicy. Good acidity and finely honed tannins complete the palate experience.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 85.3 g/l

pH: 3.95

Total Acidity: 5.3 g/l

Alcohol: 19.1%