

DE LAIRE
GRAFF
E S T A T E

DELAIRE GRAFF CAPE VINTAGE

2017

VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

VINEYARDS & HARVEST

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

GRAPE VARIETALS

73% Tinta Barocca and 27% 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: 91.8 g/l

pH: 3.67

Total Acidity: 5.2 g/l

Alcohol: 19.5%

