

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF SAUVIGNON BLANC 2018



VINTAGE CHARACTERISTICS

Faced with severe drought, the challenging conditions of the 2018 harvest resulted in one of the smallest yields in years. Yet despite the significant difficulties, the cooler ripening period and smaller crops produced berries with concentrated flavour and intense colour providing wines of notable quality.

VINEYARDS & HARVEST

The grapes were handpicked in the early hours from the broader Western Cape region. Covering a vast area of over 400 kms, vineyards were selected from several premium wine regions in an effort to showcase the unique diversity in flavour profiles available within the Western Cape.

GRAPE VARIETALS

92% Sauvignon Blanc & 8% Semillon

VINIFICATION

The grapes did not receive any skin contact and were gently pressed. Fermentation lasted 3 weeks at 15°C. The wine was left on its primary lees for 5 weeks post fermentation and, after blending, an extra 3 months on fine lees.

TASTING NOTES

A classic maritime Sauvignon Blanc, this wine reveals aromas of cut grass, asparagus and hints of citrus tropical fruit. Discover a multilayered, mouth feel, crisp vibrancy with flavours of Cape gooseberry and zesty fruit with a mineral finish.

WINE OF ORIGIN

Western Cape, South Africa

WINE ANALYSIS

Residual Sugar: 1.9 g/l
pH: 3.18

Total Acidity: 6.5 g/l
Alcohol: 13.8%