

DE LAIRE
G R A F F
E S T A T E

DELAIRE GRAFF CABERNET
FRANC ROSÉ 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 of the morning from selected vineyards on the Helshoogte and Helderberg Mountain.

GRAPE VARIETALS

100% Cabernet Franc

VINIFICATION

The grapes were gently pressed, fermented for almost 3 weeks at 14°C and then left on primary lees post fermentation. The wine is made in the same style as Sauvignon Blanc from vineyards to cellar to maintain the lovely fresh fruit characters.

TASTING NOTES

Made from 100% Cabernet Franc juice, this unique Rosé displays flavours of ripe strawberries, cassis and candyfloss with dark red berries and cream on the mid palate and a juicy, crisp and dry finish.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 2.9 g/l

pH: 3.09

Total Acidity: 6.0 g/l

Alcohol: 13%