

DELAIRE  
GRAFF  
E S T A T E

DELAIRE GRAFF SUMMERCOURT  
CHARDONNAY 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

From the Sommecourt vineyards of the Banghoek Valley. The grapes were handpicked in the early hours.

GRAPE VARIETALS

100% Chardonnay

VINIFICATION

The grapes were whole bunch pressed and placed in stainless steel tanks to initiate the fermentation process until 50 percent complete. Juice was then moved to 3rd and 4th fill French Oak barrels where fermentation was completed. Wine was then left in barrel for two months, stirred and transferred to tank where it remained on primary lees six months for further maturation.

TASTING NOTES

Sumptuous and opulently juicy, the Sommecourt Chardonnay offers bright, zesty white peach and tropical fruit which plays harmoniously on the palate and finishes with a refined minerality.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 2.0 g/l

pH: 3.16

Total Acidity: 6.3 g/l

Alcohol: 13.5 %