

DELAIRE  
G R A F F  
E S T A T E

## DELAIRE GRAFF NOBLE LATE HARVEST



### VINTAGE CHARACTERISTICS

Made from Durbanville Sauvignon Blanc the areas are subject to cool misty mornings and hot humid days, ideal conditions for the development of botrytis (noble rot), ensuring an elegant concentration of sugars. The Durbanville area is also known for its' acidity and freshness of fruit. Vineyards were closely monitored by the winemaker and harvested once natural botrytis had taken effect.

### VINEYARD & HARVEST

The grapes were handpicked in the early hours of the morning from vineyards in Durbanville.

### GRAPE VARIETY

100% Sauvignon Blanc

### TASTING NOTES

Tropical fruit aromas such as litchi and blackcurrant, with subtle apricot, peach and geranium. Rich and layered spicy tropical fruit flavours abound on the palate with extraordinary freshness. Barrel aging adds complexity and structure, and a vibrant fruit acidity finish.

### WINE OF ORIGIN

Western Cape

### WINE ANALYSIS

Residual Sugar: 150 g/l

pH: 3.23

Total Acidity: 7.2 g/l

Alcohol: 11%