

DE LA I R E
G R A F F
E S T A T E

DELAIRE GRAFF CABERNET
FRANC ROSÉ 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

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 received four hours of skin contact to acquire the perfect colour. 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: 3.9 g/l
pH: 3.15

Total Acidity: 5.9 g/l
Alcohol: 13.05%