

DELAIRE
GRAFF
ESTATE

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THE BANGHOEK 2016

VINTAGE CHARACTERISTICS

Challenging conditions, including extended warm weather and little rainfall, led to a reduced crop in 2016. However, the dry conditions headed vineyards and grapes which were very healthy overall. Vines produced lower bunch masses with smaller berries and concentrated flavours promising good wines.

VINEYARDS & HARVEST

The grapes were handpicked in early hours of the morning from Delaire Graff Estate's mountain vineyards. All grapes were extensively hand sorted to ensure only the best quality is used for winemaking.

GRAPE VARIETALS

53% Cabernet Franc, 35% Cabernet Sauvignon, 9% Petit Verdot, 3% Malbec

VINIFICATION

This wine was produced with meticulous care. Grapes were hand sorted. Whole berry fermentation and basket pressing ensured gentle extraction of fruit. The wine was matured in 60% new French oak barrels for 16 months.

TASTING NOTES

The nose is characterised by subtle spicy oak, traces of cedar wood and delicate aromas of rich violets. Red fruit flavours on the palate make for a savoury, firm finish. The wine has fine, integrated tannins with persistent length.

WINE OF ORIGIN

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 3.3 g/l
pH: 3.38

Total Acidity: 5.9 g/l
Alcohol: 14.5%

