

DELAIRE GRAFF CABERNET FRANC ROSÉ MAGNUM 2021



Wet, cool climate conditions allowed replenishment of water reserves and slow ripening period. Despite the smaller yields, the harvest season produced outstanding quality berries resulting in great wines with respectable aging potential. The flavours and fruit concentration are particularly evident, as the red cultivars achieved ultimate alcohol and sugar levels.

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 a juicy, crisp and dry finish.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 3.1 g/1

pH: 3.24

Total Acidity: 5.9 g/1

Alcohol: 13.4%

