

DELAIRE
GRAFF
E S T A T E

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CAPE VINTAGE 2020



VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool windy conditions contributed to fewer and uneven bunches and smaller berries. White wines have shown good acidity and balanced flavour profiles while reds, despite the challenging season, have shown elegance.

VINEYARDS & HARVEST

Grapes were handpicked at optimal ripeness in 18 kg lug boxes from 15-year-old Stellenbosch vineyards.

GRAPE VARIETALS

80% Tinta Barocca and 20% Touriga Nacionala

VINIFICATION

Directly after picking, the grapes were cooled to 5°C, crushed and cold-soaked for five days. Thereafter, the grapes underwent a cycle of gentle punch downs six times per day and were then fortified with a combination of wine and un-aged brandy spirits when the desired sugar levels were reached. The wine was matured in 20-year old Congac oak barrels for 12 months and was blended, bottled and released only after a further 24 months of bottle maturation.

TASTING NOTES

Uplifting and beautifully weighted, polished red-berry fruit is crisp and spicy. Good acidity and finely honed tannins complete the palate.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 108.7 g/l
pH: 4.03

Total Acidity: 4.8 g/l
Alcohol: 19.12%