

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF COASTAL CUVÉE
SAUVIGNON BLANC 2020



VINTAGE CHARACTERISTICS

Characterised by typical dry conditions and moderate temperatures, favourable conditions continued throughout the season. Yet despite smaller berries and lighter crop stemming from the windy conditions grapes showed good acidity and balanced sugar delivering well concentrated and structured wines.

VINEYARDS & HARVEST

The grapes were handpicked in the early hours from four premium wine regions: Durbanville, Stellenbosch, Darling, and Franschhoek. This combination showcases the unique flavours from each region.

GRAPE VARIETALS

92% Sauvignon Blanc & 8% Semillon

VINIFICATION

The grapes received partial skin contact and were gently pressed, retaining freshness. Fermentation lasted 3 weeks at 15°C. A 8% Semillon component was fermented in new French oak barrels for 3 weeks, adding additional body and dimension. It was left on the lees for 5 months post fermentation, adding to the depth of flavour.

TASTING NOTES

Our Coastal Cuvée is rich in tropical fruit flavours, underpinned by layers of blackcurrant, gooseberry and nettles. Well balanced and complex, it finishes long, with concentrated fruit and fresh, crisp acidity.

WINE OF ORIGIN

Coastal Region, South Africa

WINE ANALYSIS

Residual Sugar: 3.30 g/l
pH: 2.99

Total Acidity: 6.94 g/l
Alcohol: 14%