

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

DELAIRE GRAFF WHITE RESERVE 2019



VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool windy conditions contributed to less 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

The Semillon was handpicked in the early hours of the morning from 45 year old Franschoek vineyards and the Sauvignon Blanc from Darling and Stellenbosch.

GRAPE VARIETALS

63% Sauvignon Blanc (Darling & Durbanville) & 37% Semillon (Franschoek & Stellenbosch)

VINIFICATION

Extensive bunch sorting formed part of the quality process. The Semillon was whole bunch pressed and the Sauvignon Blanc was destemmed and crushed. Both were barrel fermented at 17°C for 20 days. Maturation took place in 225 litre old French oak barrels for 5 months. The wine was then blended and kept in tank on primary lees for an additional 8 months.

TASTING NOTES

Zesty citrus, lime and almond with layers of pineapple, passion fruit and gooseberries. A crisp, spicy minerality adds to a long and lingering finish.

WINE OF ORIGIN

Western Cape, South Africa

WINE ANALYSIS

Residual Sugar: 2.5 g/l pH: 3.19
Total Acidity: 6.4 g/l
Alcohol: 14.46%