

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF ESTATE
LAURENCE GRAFF RESERVE 2017



VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

VINEYARDS & HARVEST

The grapes were handpicked in early hours of the morning from Delaire Graff Estate's virus-free mountain vineyards planted in 2001. All grapes were extensively hand sorted to ensure only the best quality is used for wine making.

GRAPE VARIETALS

100% Cabernet Sauvignon

VINIFICATION

This wine was produced with meticulous care. Grapes were hand sorted. Whole berry fermentation and basket pressing ensured gentle extraction of fruit. A rigorous selection process identified on the best 5 from 26 barrels. The wine was matured in 60% new oak for 18 months.

TASTING NOTES

The nose is characterised by freshness and spice, vanilla pod, dark chocolate and hay aromas. Silky and smooth on entry, the wine has a flinty minerality with subtle tannins and huge length and persistence. The flavour profile is dominated by tangy, ripe, almost over-ripe red berries together with brambles and cassis – classic flavours expected in a top quality claret.

WINE OF ORIGIN

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 3.4 g/l
pH: 3.30

Total Acidity: 6.3 g/l
Alcohol: 14.5%