

DE LAIRE  
GRAFF  
E S T A T E

LAURENCE GRAFF RESERVE  
2018



VINTAGE CHARACTERISTICS

Faced with severe drought, the challenging conditions of the 2018 harvest resulted in one of the smallest yields in years. Yet despite the significant difficulties, the cooler ripening period and smaller crops produced berries with concentrated flavour and intense colour providing wines of notable quality.

VINEYARDS & HARVEST

The grapes from Delaire Graff Estate's mountain vineyards were handpicked in the early morning.

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 35 barrels. The wine was matured in 80% new oak for 20 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: 2.8 g/l  
pH: 3.42

Total Acidity: 5.6 g/l  
Alcohol: 14.98%