

DELAIRE
G R A F F
E S T A T E

Delaire Coastal Cuvée Sauvignon Blanc 2010
DELAIRE COASTAL CUVÉE SAUVIGNON BLANC 2010



VINTAGE CHARACTERISTICS

The 2010 conditions, as challenging as they were, resulted in healthy grapes with great flavour and analysis. Winemakers are more than satisfied with the quality of the grapes that were harvested, even though the yields were down.

VINEYARDS & HARVEST

The grapes were 100% hand picked in the refreshing hours of the early morning from three premium wine regions: 70% Stellenbosch, 25% Durbanville and 5% Franschhoek. This combination brings the unique flavours from each region in full harmony.

VINIFICATION

The grapes did not receive any skin contact and were gently pressed. Fermentation lasted almost 3 weeks at 12°C with 5% of the wine having been fermented in new French oak barrels for 3 weeks. Then it was left on primary lees for 6 weeks post fermentation.

TASTING NOTES

Our Coastal Cuvée Sauvignon Blanc is rich in tropical fruit flavours. These are underpinned by layers of Gooseberry, Asparagus and a flinty minerality. Rich and complex it finishes long and spicy.

WINE ANALYSIS

Residual Sugar:	2.7 g/l	Total Acidity:	6.5 g/l
pH:	3.44	Alcohol:	13%