

DELAIRE  
GRAFF  
ESTATE

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BANGHOEK RESERVE CHARDONNAY 2021



#### VINTAGE CHARACTERISTICS

Wet, cool climate conditions allowed replenishment of water reserves and slow ripening. Despite the smaller yields, the harvest season produced outstanding quality berries resulting in great wines with respectable aging potential. The flavours and fruit concentration are particularly evident.

#### VINEYARDS & HARVEST

From Delaire Graff Estate mountain vineyards, the grapes were handpicked in the early hours over various ripening periods. Picking criteria was based on flavour to ensure optimal sugar concentration and balance of acidity.

#### GRAPE VARIETALS

100% Chardonnay

#### VINIFICATION

Extensive bunch sorting of the grapes formed part of the quality management process. The grapes were whole bunch pressed and barrel fermented for 14 days. Maturation took place in 225 litre 40% new French barrels for 10 months. No batonage or malolactic fermentation took place, in order to retain freshness.

#### TASTING NOTES

Elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to lingering finish.

#### WINE OF ORIGIN

Stellenbosch, South Africa

#### WINE ANALYSIS

Residual Sugar: 2.2 g/l  
pH: 3.3

Total Acidity: 6.2 g/l  
Alcohol: 13.6%