

DE LAIRE  
GRAFF  
E S T A T E

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COASTAL CUVÉE SAUVIGNON BLANC 2023

VINTAGE CHARACTERISTICS

The season began with mild and dry conditions which had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time. Late cultivars, which had to wait until after the rains to go to the cellar, presented producers with various challenges. Despite these challenges, vineyards that were well-managed handled the unfavourable conditions well and produced high-quality grapes.

VINEYARDS & HARVEST

The grapes were handpicked in the early hours from four premium wine regions: Durbanville, Stellenbosch and Darling. This combination showcases the unique flavours from each region.

GRAPE VARIETALS

94% Sauvignon Blanc & 6% Semillon

VINIFICATION

The grapes received partial skin contact and were gently pressed, retaining freshness. Fermentation lasted 3 weeks at 15°C. An 8% barrel fermented Semillon component contributes to additional body and dimension. It was left on the lees for 5 months post fermentation, adding to the depth of flavour.

TASTING NOTES

Our Coastal Cuvée is rich in tropical fruit flavours, underpinned by layers of blackcurrant, gooseberry and nettles. Well balanced and complex, it finishes long, with concentrated fruit and fresh, crisp acidity.

WINE OF ORIGIN

Coastal Region, South Africa

WINE ANALYSIS

Residual Sugar: 2.2 g/l

pH: 3.32

Total Acidity: 6.3 g/l

Alcohol: 13.62 %

