

DE LAIRE
G R A F F
E S T A T E

DELAIRE GRAFF BOTMASKOP 2016



VINTAGE CHARACTERISTICS

Challenging conditions, including extended warm weather and little rainfall, led to a reduced crop in 2016. However, the dry conditions headed vineyards and grapes which were very healthy overall. Vines produced lower bunch masses with smaller berries and concentrated flavours promising good wines.

VINEYARDS & HARVEST

From a selection of premium Stellenbosch vineyards, the grapes were handpicked in the fresh hours of the early morning.

GRAPE VARIETALS

69% Cabernet Sauvignon, 13% Cabernet Franc, 12% Petit Verdot, 3% Merlot & 3% Malbec

VINIFICATION

Extensive sorting of the grapes formed part of the quality management process. The grapes were de-stemmed only, not crushed, to ensure gentle extraction of fruit flavours. Whole berry fermentation and gentle punch downs ensured extra care in handling of grapes. After basket pressing, the wine matured in 50% new French oak barrels for 16 months, where malolactic fermentation took place.

TASTING NOTES

Rich aromas of cassis and spice with intense liquorice and blackberry flavours on the palate and fine, lingering tannins. Optimal ageing potential of 5 – 8 years.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 2.7 g/l
pH: 3.44

Total Acidity: 6.0 g/l
Alcohol: 14.5%