

DELAIRE  
GRAFF  
E S T A T E

DELAIRE GRAFF COASTAL CUVÉE  
SAUVIGNON BLANC 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 were handpicked in the early hours from four premium wine regions: Durbanville, Stellenbosch, Darling, and Franschhoek. This combination showcases the unique flavours from each region.

GRAPE VARIETALS

90% Sauvignon Blanc & 10% Semillon

VINIFICATION

The grapes received partial skin contact and were gently pressed, retaining freshness. Fermentation lasted 3 weeks at 15°C. A 10% Semillon component was fermented in new French oak barrels for 3 weeks, adding 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: 2.3 g/l  
pH: 3.19

Total Acidity: 6.6 g/l  
Alcohol: 14%