

DELAIRE
GRAFF
ESTATE

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RESERVE CHARDONNAY 2017



VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

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

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 2.2 g/l
pH: 3.13

Total Acidity: 6.9 g/l
Alcohol: 14%