

DELAIRE
GRAFF
ESTATE

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RESERVE CHARDONNAY 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

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: 2.1 g/l

pH: 3.18

Total Acidity: 6.5 g/l

Alcohol: 13.5%