

DELAIRE GRAFF BOTMASKOP



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 of the morning from the Estate's oldest single vineyard.

GRAPE VARIETALS

59% Cabernet Sauvignon, 20% Cabernet Franc, 10% Petit Verdot, 8% 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: 2.6 g/1 Total Acidity: 5.8 g/1 pH: 3.45 Alcohol: 14.5%