

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF ESTATE BANGHOEK
RESERVE CHARDONNAY 2020



VINTAGE CHARACTERISTICS

Characterised by typical dry conditions and moderate temperatures, favourable conditions continued throughout the season. Yet despite smaller berries and lighter crop stemming from the windy conditions grapes showed good acidity and balanced sugar delivering well concentrated and structured wines.

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

The grapes were gently pressed, fermented for almost 3 weeks at 14°C and then left on primary lees post fermentation. The wine is made in the same style as Sauvignon Blanc from vineyards to cellar to maintain the lovely fresh fruit characters.

TASTING NOTES

Elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to lingering finish.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 2.8 g/l
pH: 3.32

Total Acidity: 6.8 g/l
Alcohol: 14.25%