

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF SUMMERCOURT
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. Although challenging in its conditions, the outcome is a remarkable vintage.

VINEYARDS & HARVEST

From the Summercourt vineyards of the Banghoek Valley. The grapes were handpicked in the early hours.

GRAPE VARIETALS

100% Chardonnay

VINIFICATION

The grapes were whole bunch pressed and placed in stainless steel tanks to initiate the fermentation process until 50 percent complete. Juice was then moved to 3rd and 4th fill French Oak barrels where fermentation was completed. Wine was then left in barrel for two months, stirred and transferred to tank where it remained on primary lees six months for further maturation.

TASTING NOTES

Sumptuous and opulently juicy, the Summercourt Chardonnay offers bright, zesty white peach and tropical fruit which plays harmoniously on the palate and finishes with a refined minerality.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 1.9 g/l

pH: 3.19

Total Acidity: 6.4 g/l

Alcohol: 13.8%