

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF SUMMERCOURT
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 the Sommerville 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 eight months, stirred and transferred to tank where it remained until bottling.

TASTING NOTES

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

WINE OF ORIGIN

Western Cape, South Africa

WINE ANALYSIS

Residual Sugar: 2.7 g/l
pH: 3.28

Total Acidity: 6.3 g/l
Alcohol: 13.5 %