

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF SWARTLAND RESERVE CHENIN BLANC 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 30-40 year old dry land bush vines in the Swartland region. Grapes were handpicked in the fresh hours of the early morning in 18kg lug boxes.

GRAPE VARIETALS

100% Chenin Blanc

VINIFICATION

Extensive bunch sorting formed part of the quality management process. The grapes were whole bunch pressed with no sulphur added and barrel fermented for 14 days. Maturation took place in French barrels for 10 months with 60% in 400 litre barrels and 40% in 2500 litre Foudre barrels. No batonage or malolactic fermentation took place in order to retain freshness.

TASTING NOTES

Light golden wheat colour. Layered expressions of citrus and tropical fruit with subtle layers of honey and almonds in the background. Balanced and superbly structured, the flavours are complimented by a delicate minerality.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 1.6 g/l
pH: 3.23

Total Acidity: 6.9 g/l
Alcohol: 14.37%