

DE LAIRE
GRAFF
E S T A T E

DELAIRE GRAFF WHITE RESERVE 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

The Semillon was handpicked in the early hours of the morning from 45 year old Franschoek vineyards and the Sauvignon Blanc from Darling and Stellenbosch.

GRAPE VARIETALS

62% Sauvignon Blanc (Darling & Durbanville) & 38% Semillon (Franschoek & Stellenbosch)

VINIFICATION

Extensive bunch sorting formed part of the quality process. The Semillon was whole bunch pressed and the Sauvignon Blanc was destemmed and crushed. Both were barrel fermented at 17°C for 20 days. Maturation took place in 225 litre old French oak barrels for 5 months. The wine was then blended and kept in tank on primary lees for an additional 8 months.

TASTING NOTES

Zesty citrus, lime and almond with layers of pineapple, passion fruit and gooseberries. A crisp, spicy minerality adds to a long and lingering finish.

WINE OF ORIGIN

Coastal Region, South Africa

WINE ANALYSIS

Residual Sugar: 2.4 g/l

pH: 3.06

Total Acidity: 6.71

g/l Alcohol: 13.82%