

DELAIRE GRAFF CABERNET FRANC ROSÉ 2023



VINTAGE CHARACTERISTICS

A season that presented near-perfect growing conditions, which impacted favourably on the grape quality. The harvest itself was completed ahead of time, the result of a long dry summer followed by heavy December rainfall. Earlier in the year, when talking about the anticipated 2023 vintages, Winemaker Morné Vrey commented that the Delaire Graff Cabernet Franc Rosé had the potential to mature into the best the Estate had ever crafted.

VINEYARDS & HARVEST

Grapes were handpicked in the cool early hours of the South African morning from selected vineyards across Stellenbosch, with the majority grown on the magnificent Simonsberg and Helderberg mountain ranges.

VINIFICATION

After being destemmed and crushed, the grapes were gently pressed to ensure perfect colour and texture. Once settled, fermentation with a selection of yeast to beautifully complement the unique style and flavours of Cabernet Franc took place. Left on fine lees with fortnightly stirring to develop palate weight, the final blend included a small portion of barrel-fermented rosé to add extra depth to the flavour profile.

TASTING NOTES

Made from 100% Cabernet Franc grapes, this exceptional rosé displays flavours of freshly crushed berries and candyfloss with a slightly minty nose. With a richly textured palate and crisp, balanced acidity, it presents a full dry finish.

WINE OF ORIGIN GRAPE VARIETALS

Stellenbosch, South Africa 100% Cabernet Franc

WINE ANALYSIS

Residual Sugar: 3.1 g/l Total Acidity: 6.4 g/l

pH: 3.15 Alcohol: 13 %