

DE LAIRE  
GRAFF  
E S T A T E

DELAIRE GRAFF CABERNET FRANC ROSÉ 2026

VINTAGE CHARACTERISTICS

Despite dry conditions from August through January, the 2026 vintage exceeded expectations. Healthy soil moisture reserves, sufficient winter rainfall and favourable growing conditions, complemented by timely summer rainfall, supported balanced vine growth and even ripening. The result is a beautifully expressive Cabernet Franc with vibrant red fruit, lively natural acidity and a freshness that defines this elegant rosé.

VINEYARDS & HARVEST

Grapes were handpicked in the cool early hours of the morning from selected vineyards across Stellenbosch, with the majority grown on the magnificent Simonsberg and Helderberg mountain ranges – a region renowned for rich, granite-based soils and cooling sea breezes, which create optimal conditions for balanced ripeness, natural acidity and concentrated flavours.

GRAPE VARIETALS

100% Cabernet Franc

WINE OF ORIGIN

Stellenbosch, South Africa



VINIFICATION

After being destemmed and crushed at Delaire Graff Estate's state-of-the-art gravity-fed winery, grapes were gently pressed to ensure perfect colour and texture. Following settling, fermentation took place, with yeast selected to beautifully complement the unique style and flavours of Cabernet Franc. 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.

AGEING POTENTIAL

While the Delaire Graff Cabernet Franc Rosé 2026 can still be enjoyed for up to five years from bottling, it is recommended to enjoy this wine while it is still young.

WINE ANALYSIS

Residual Sugar: 3.1 g/l | Total Acidity: 6.5 g/l | pH: 3.17 | Alcohol: 13.41%

