DELAIRE GRAFF ESTATE

DELAIRE GRAFF CAPE VINTAGE 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

Grapes were handpicked at optimal ripeness in 18 kg lug boxes from 15 year old Stellenbosch vineyards.

GRAPE VARIETALS

44% Tinta Barocca and 56% Touriga Nacional

VINIFICATION

Directly after picking, the grapes were cooled to 5°C, crushed and cold-soaked for five days. Thereafter, the grapes underwent a cycle of gentle punch downs six times per day and were then fortified with a combination of wine and un-aged brandy spirits when the desired sugar levels were reached. The wine was matured in 20-year old oak barrels for 12 months and was released only after a further 12 months of bottle maturation.

TASTING NOTES

Uplifting and beautifully weighted. Polished red berry fruit is crisp and spicy. Good acidity and finely honed tannins complete the palate experience.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 106.3 g/l
Total Acidity: 5.5 g/l
pH: 3.67
Alcohol: 20%