

DELAIRE  
GRAFF  
E S T A T E

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COASTAL CUVÉE SAUVIGNON BLANC 2024

VINTAGE CHARACTERISTICS

The season yielded a series of unexpected climatic events, including frost, heavy winter rainfall, strong winds, and low summer rainfall. Nevertheless, excellent-quality wines are anticipated for the 2024 vintages – the result of smaller, more intense berries, a good ripening tempo, and moderate, dry conditions during the harvest period.

VINEYARDS & HARVEST

Grapes were handpicked from three premium South African wine regions: Durbanville, Stellenbosch, and Darling – a striking combination that showcases each area's unique flavour profile.

GRAPE VARIETALS

92% Sauvignon Blanc & 8% Semillon

VINIFICATION

Grapes received partial skin contact and were gently pressed to retain freshness. Fermentation took place over three weeks at a constant 15°C. The wine was kept on the lees for a further 5 months post-fermentation, adding to the depth of flavour, while the barrel fermented Semillon component contributes to body and dimension.

TASTING NOTES

Rich in tropical fruit flavours, underpinned by elegant layers of blackcurrant, gooseberry and nettles. Well-balanced and complex, it finishes long with concentrated fruit and fresh, crisp acidity.

WINE OF ORIGIN

Coastal Region, South Africa

WINE ANALYSIS

Residual Sugar: 2.1 g/l

pH: 3.13

Total Acidity: 6.8 g/l

Alcohol: 13.22 %

