

DELAIRE  
GRAFF  
E S T A T E

DELAIRE GRAFF ESTATE  
WHITE RESERVE 2021



#### VINTAGE CHARACTERISTICS

Wet, cool climate conditions allowed replenishment of water reserves and slow ripening. Despite the smaller yields, the harvest season produced outstanding quality berries resulting in great wines with respectable aging potential. The flavours and fruit concentration are particularly evident.

#### VINEYARDS & HARVEST

The grapes were handpicked in the early hours of the morning from premium wine regions: Darling, Durbanville, Stellenbosch, Elgin.

#### GRAPE VARIETALS

73% Sauvignon Blanc (Darling, Elgin & Durbanville) & 27% Semillon (Stellenbosch & Elgin)

#### 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 330 litre French oak barrels for 5 months. The wine was then blended and returned to the barrel for an additional 5 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

Western Cape, South Africa

#### WINE ANALYSIS

Residual Sugar: 2.2 g/l

pH: 3.19

Total Acidity: 6.9 g/l

Alcohol: 13.59 %