DELAIRE GRAFF ESTATE

DELAIRE GRAFF ESTATE LAURENCE GRAFF RESERVE 2021

VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool, windy conditions, contributed to fewer uneven bunches and smaller, more concentrated berries. The previous year's post-harvest period was characterised by exceptionally hot and dry conditions, which led to early leaf fall, especially in early ripening cultivars.

VINEYARDS & HARVEST

Planted in 2001, the vineyard in which the Laurence Graff Reserve grows is expressive of its regionality. It is the mother block of the French clone 169, known for its softer, more elegant expression of red fruit. For Cabernet Sauvignon, the intriguing earthiness and elegant tannic structure are the hallmarks of the Banghoek's rich 'bottergrond' soil

GRAPE VARIETALS

100% Cabernet Sauvignon

WINE OF ORIGIN

Banghoek, South Africa



VINIFICATION

Produced with meticulous care, patience and restraint, grapes were handpicked at 25.5 balling and hand-sorted. Whole berry fermentation and basket pressing ensured gentle extraction of fruit. The wine was matured in 80% new French oak for 21 months. A rigorous selection process identified the best five barrels – one from each of the five coopers used in the Delaire Graff Estate cellar – each barrel bringing forth a specific desired characteristic in the wine.

TASTING NOTES

The nose is characterised by freshness, spice, vanilla pod, dark chocolate and hay aromas. Silky and smooth on entry, the Laurence Graff Reserve 2021 has a flinty minerality with subtle tannins and huge length and persistence. Tangy, ripe, concentrated red berries, together with classic flavours of brambles and cassis, dominate the flavour profile.

AGEING POTENTIAL

An iconic wine, classically elegant yet with a gravitas to tribute its namesake, it stands as the pinnacle of Cabernet Sauvignon. With firm tannins and balanced acidity, the Laurence Graff Reserve 2021 shows great promise for ageing and will evolve beautifully, gaining complexity and depth over the next 10 to 15 years.

WINE ANALYSIS

Residual Sugar: 2.9 g/l | Total Acidity: 6.0 g/l | pH: 3.45 | Alcohol: 14.97%