

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF WHITE RESERVE
2017



VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

VINEYARDS & HARVEST

The Semillon was handpicked in the early hours of the morning from 45 year old Franschhoek vineyards and the Sauvignon Blanc from Darling and Stellenbosch.

GRAPE VARIETALS

59% Sauvignon Blanc & 41% Semillon

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 225 litre old French oak barrels for 5 months. The wine was then blended and kept in tank on primary lees for an additional 8 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: 2.4 g/l

pH: 3.23

Total Acidity: 7.0g/l

Alcohol: 14.38%

Safr 2017. Vinícol Delaire Graff em 08/10/2019. Stellenbosch/ZA.