

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF SWARTLAND
RESERVE CHENIN BLANC 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

From 30-40 year old dry land bush vines in the Swartland region. Grapes were handpicked in the fresh hours of the early morning in 18kg lug boxes.

GRAPE VARIETALS

100% Chenin Blanc

VINIFICATION

Extensive bunch sorting formed part of the quality management process. The grapes were whole bunch pressed with no sulphur added and barrel fermented for 14 days. Maturation took place in French barrels for 10 months with 60% in 400 litre barrels and 40% in 2500 litre Foudre barrels. No batonage or malolactic fermentation took place in order to retain freshness.

TASTING NOTES

Light golden wheat colour. Layered expressions of citrus and tropical fruit with subtle layers of honey and almonds in the background. Balanced and superbly structured, the flavours are complimented by a delicate minerality.

WINE OF ORIGIN

Swartland, South Africa

WINE ANALYSIS

Residual Sugar: 1.8 g/l

pH: 3.16

Total Acidity: 6.26 g/l

Alcohol: 13.5%

Safra 2018. Vinícola Delaire Graff em 08/10/2019. Stellenbosch/ZA.