

DE LA I R E
G R A F F
E S T A T E

DELAIRE GRAFF COASTAL CUVÉE
SAUVIGNON BLANC 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. Although challenging in its conditions, the outcome is a remarkable vintage.

VINEYARDS & HARVEST

The grapes were handpicked in the early hours from four premium wine regions: Durbanville, Stellenbosch, Darling, and Franschhoek. This combination showcases the unique flavours from each region.

GRAPE VARIETALS

94% Sauvignon Blanc & 6% Semillon

VINIFICATION

The grapes received partial skin contact and were gently pressed, retaining freshness. Fermentation lasted 3 weeks at 15°C. A 6% Semillon component was fermented in new French oak barrels for 3 weeks, adding additional body and dimension. It was left on the lees for 5 months post fermentation, adding to the depth of flavour.

TASTING NOTES

Our Coastal Cuvée is rich in tropical fruit flavours, underpinned by 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: 2.0 g/l
pH: 3.31

Total Acidity: 6.5 g/l
Alcohol: 14%