

DELAIRE
GRAFF
ESTATE

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BANGHOEK RESERVE CHARDONNAY 2022



VINTAGE CHARACTERISTICS

An uncharacteristically cold and wet start to the growing season ensured good dormancy in the vines, while an early and warm January brought the ripening period forward. Reds delivered dark colour and impressive structure quite early in the harvest, balanced by higher-than-average acidity. Overall, a promising vintage.

VINEYARDS & HARVEST

From Delaire Graff Estate mountain vineyards, the grapes were handpicked in the early hours over various ripening periods. Picking criteria was based on flavour to ensure optimal sugar concentration and balance of acidity.

GRAPE VARIETALS

100% Chardonnay

VINIFICATION

Extensive bunch sorting of the grapes formed part of the quality management process. The grapes were whole bunch pressed and barrel fermented for 14 days. Maturation took place in 225 litre 40% new French barrels for 10 months. No batonage or malolactic fermentation took place, in order to retain freshness.

TASTING NOTES

Elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to lingering finish.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 2.3 g/l

pH: 3.33

Total Acidity: 6.4 g/l

Alcohol: 13.48%