

DELAIRE
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BANGHOEK RESERVE MERLOT 2021



VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool windy conditions contributed to fewer and uneven bunches and smaller berries. White wines have shown good acidity and balanced flavour profiles while reds, despite the challenging season, have shown elegance.

VINEYARDS & HARVEST

The grapes were handpicked in the early hours of the morning from the Estate's oldest single vineyard.

GRAPE VARIETALS

100% Merlot

VINIFICATION

The Merlot was vinified with care and passion. Extensive sorting of the grapes formed part of the quality management process. The grapes were de-stemmed and partially crushed. A combination of punch downs and pump overs at cooler temperatures of 24°C - 26°C. Wine was then left on skin post ferment for 4 - 6 weeks at 16°C. Matured in 70% new French oak barrels for 16 months.

TASTING NOTES

Firm and well-balanced, this Merlot is characterized by spicy, dark plum, and berry flavours, whilst silky, ripe tannins ensure a long and lingering finish.

WINE OF ORIGIN

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 2.9 g/l
pH: 3.46

Total Acidity: 5.9 g/l
Alcohol: 14.98 %