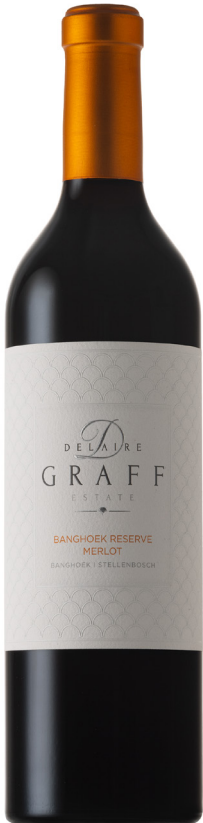


DE LA I R E  
G R A F F  
E S T A T E

DELAIRE GRAFF ESTATE  
BANGHOEK RESERVE MERLOT 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

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. The wine was then left on skin post ferment for between four and six weeks at 16°C. Matured in 70% new French oak barrels for 16 months.

TASTING NOTES

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

WINE OF ORIGIN

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 2.4 g/l  
pH: 3.41

Total Acidity: 5.5 g/l  
Alcohol: 14.77%