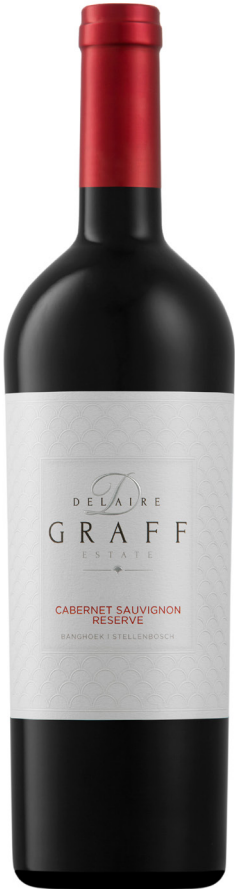


DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF ESTATE
CABERNET SAUVIGNON RESERVE 2020



VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool windy conditions contributed to fewer 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 early hours of the morning from Delaire Graff Estate's virus-free mountain vineyards planted in 2001. All grapes were extensively hand sorted to ensure only the best quality were used for winemaking.

GRAPE VARIETALS

100% Cabernet Sauvignon

VINIFICATION

The wine was produced with meticulous care and extensive hand sorting. 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. Wine matured in 80% new French oak for 16 months.

TASTING NOTES

Velvet textured, complex and powerful. Cassis, dark fruit and spicy flavours dominate in a layered and lingering delivery. The wine is suited for aging of 8 - 12 years.

WINE OF ORIGIN

Banghoek, South Africa

WINE ANALYSIS

Residual Sugar: 2.3 g/l
pH: 3.59

Total Acidity: 5.6 g/l
Alcohol: 14.84%