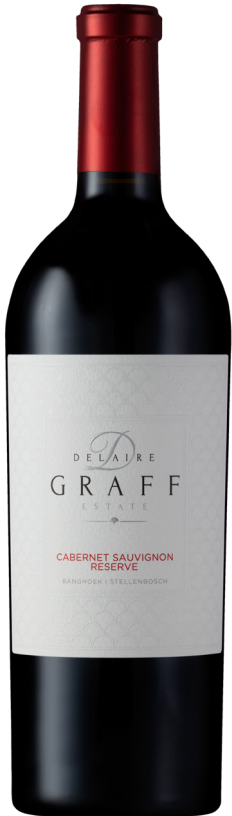


DE LAIRE  
GRAFF  
E S T A T E

DELAIRE GRAFF ESTATE  
CABERNET SAUVIGNON RESERVE 2021



VINTAGE CHARACTERISTICS

Wet, cool climate conditions resulted in a slow ripening period. The harvest season produced berries of outstanding quality with smaller yields, ensuring excellent wines with respectable ageing potential. Flavours and fruit concentration are particularly evident, with the red cultivars achieving optimum alcohol and sugar levels.

VINEYARDS & HARVEST

Grapes were handpicked in the cool early hours of the morning from Delaire Graff Estate's virus-free mountain vineyards, which were 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

Produced with meticulous care and attention, grapes were de-stemmed and partially crushed, combining punch downs and pump overs at cooler temperatures between 24°C and 26°C. The wine was left on the skin post ferment for between four and six weeks at 16°C and matured in 80% new French oak barrels 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: 2.4 g/l  
pH: 3.59

Total Acidity: 5.9 g/l  
Alcohol: 14.8%