

DELAIRE  
GRAFF  
ESTATE

DELAIRE GRAFF CAPE VINTAGE 2023

VINTAGE CHARACTERISTICS

Mild and dry conditions early in the season had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequent yields but also contributed to exceptional quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time.

VINEYARDS & HARVEST

The grapes used to craft the Cape Vintage 2023 were handpicked from a 50-year-old vineyard in the Swartland, a unique geographical area in South Africa renowned for its diverse terroir.

GRAPE VARIETALS

69% Touriga Nacional, 31% Tinta Barroca

WINE OF ORIGIN

Swartland, South Africa



VINIFICATION

Immediately after harvest, the grapes were cooled to 5°C, then gently crushed and cold-soaked for five days. Following this, they underwent a regimen of gentle punch-downs six times daily. When the desired sugar levels were achieved, the wine was fortified with a blend of wine and unaged brandy spirits. It was then matured in 400-litre seasoned French oak barrels for 12 months before being expertly blended, bottled and released only after an additional 24 months of bottle ageing.

TASTING NOTES

Uplifting and beautifully weighted, polished red-berry fruit is crisp and spicy, while good acidity and finely honed tannins complete the palate.

AGEING POTENTIAL

The Delaire Graff Cape Vintage 2023 has a recommended ageing potential of between 10 and 20 years. Over time, the wine develops into a bold, rich style, with nuances of liquorice and wild herbs, reflecting the Swartland region's terroir.

WINE ANALYSIS

Residual Sugar: 87 g/l | Total Acidity: 5.8 g/l | pH: 3.61 | Alcohol: 19.46 %

