

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF
SUNRISE BRUT CAP CLASSIQUE NV

VINTAGE CHARACTERISTICS

The 2024 release of our Delaire Graff Sunrise Brut Cap Classique is crafted with grapes from our 2021 harvest. Extreme weather conditions, including droughts during bud break and flowering, were followed by cool, windy conditions. The result was uneven bunches and smaller-than-average grapes; however, despite a challenging season, they presented excellent acidity and balanced flavour profiles.

GRAPE VARIETALS

60% Chenin, 32% Chardonnay & 8% Cabernet Franc.

VINIFICATION

The Chenin Blanc and Chardonnay grapes were whole bunch pressed, producing approximately 450 litres of juice per ton, while the Cabernet Franc grapes produced approximately 150 litres per ton. The resulting yield was then fermented for two weeks and blended. A second fermentation took place seven months later, followed by ageing for 18 months on the lees before 'disgorgement,' a process whereby the yeast deposits were removed.

TASTING NOTES

This Chenin Blanc-driven Crémant de Loire blend has a green-tinged, pale lemon-yellow colour and fresh gooseberry and cantaloupe on the nose. The palate expresses finesse and intensity with a fine, perfectly integrated mousse of lime, pear drop, and delicate vanilla notes. The Delaire Graff Sunrise Brut Cap Classique is fresh and zesty with a harmonious finish.

WINE OF ORIGIN

Western Cape, South Africa

WINE ANALYSIS

Residual Sugar: 10.1 g/l

pH: 3.14

Total Acidity: 8.6 g/l

Alcohol: 12.5%

