

DELAIRE
GRAFF
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DELAIRE GRAFF COASTAL CUVÉE SAUVIGNON BLANC 2025

VINTAGE CHARACTERISTICS

The 2025 harvest was shaped by a warm, dry autumn, record rainfall in July, and a delayed onset of winter, with dry conditions experienced throughout the harvest period. While yields were below average, grape quality was exceptional. Wines exhibit outstanding structure, depth, and balance, with excellent acidity, marking 2025 as a vintage of notable distinction.

VINEYARDS & HARVEST

Grapes were handpicked from three premium South African wine regions: Durbanville, Stellenbosch, and Darling – a striking combination that showcases each area's unique flavour profile.

GRAPE VARIETALS

92% Sauvignon Blanc & 8% Semillon

WINE OF ORIGIN

Coastal Region, South Africa



VINIFICATION

Grapes received partial skin contact and were gently pressed to retain freshness. Fermentation occurred over three weeks at a constant 15°C. The wine remained on the lees for an additional five months after fermentation, enhancing the depth of flavour, while the barrel-fermented Semillon component contributes to body and dimension.

TASTING NOTES

Rich in tropical fruit flavours, underpinned by elegant layers of blackcurrant, gooseberry and nettles. Well-balanced and complex, it finishes long with concentrated fruit and fresh, crisp acidity.

AGEING POTENTIAL

The addition of the barrel-fermented Semillon means that the Delaire Graff Coastal Cuvée Sauvignon Blanc 2025 has a recommended ageing potential of in excess of 10 years. Over time, the acidity of the wine becomes more subtle and a broader range of flavours, aromas and a more complex tasting experience are expressed.

WINE ANALYSIS

Residual Sugar: 2.6 g/l | Total Acidity: 6.7 g/l | pH: 3.27 | Alcohol: 13.42%

