

DELAIRE  
GRAFF  
ESTATE

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BANGHOEK CHARDONNAY 2023



#### VINTAGE CHARACTERISTICS

The growing season of this vintage presented near-perfect conditions, which favourably impacted grape quality. The harvest itself was completed ahead of time, the result of a long, dry summer followed by heavy December rainfall.

#### VINEYARDS & HARVEST

Grapes were hand-selected from Delaire Graff Estate's mountain vineyards over various ripening periods, with selection based on flavour to ensure optimal sugar concentration and a perfect balance of acidity.

#### GRAPE VARIETALS

100% Chardonnay

#### VINIFICATION

Extensive bunch sorting of the grapes formed part of the quality management process. Grapes were whole bunch pressed and barrel fermented for 14 days. Maturation occurred in 225 litre, 40% new French barrels for 10 months. No batonage or malolactic fermentation took place to retain freshness.

#### TASTING NOTES

Elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to a lingering finish.

#### WINE OF ORIGIN

Stellenbosch, South Africa

#### WINE ANALYSIS

Residual Sugar: 3.3 g/l  
pH: 3.58

Total Acidity: 5.4 g/l  
Alcohol: 14.89%