

DE LAIRE
GRAFF
E S T A T E

DELAIRE GRAFF CAPE VINTAGE
2021



VINTAGE CHARACTERISTICS

Wet and cool climate conditions ensured slow ripening, with a harvest season that produced smaller berry yields of outstanding quality. The result is excellent wines with flavours and fruit concentration that are particularly evident and have exceptional ageing potential.

VINEYARDS & HARVEST

Grapes were handpicked at optimal ripeness from a 50-year-old vineyard in the Swartland, a unique geographical area and renowned wine-producing region.

GRAPE VARIETALS

77% Touriga Nacional, 23% Tinta Barroca

VINIFICATION

Directly after picking, the grapes were cooled to 5°C, crushed and cold-soaked for five days. Afterwards, they underwent a cycle of gentle punch downs, which took place six times a day and were then fortified with a combination of wine and un-aged brandy spirits when the desired sugar levels were reached. The wine was matured in 400-litre, old French oak barrels for 12 months, then blended, bottled and released only after a further 24 months of bottle maturation.

TASTING NOTES

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

WINE OF ORIGIN

Swartland, South Africa

WINE ANALYSIS

Residual Sugar: 95 g/l
pH: 3.82

Total Acidity: 5.2 g/l
Alcohol: 19.13%