

DELAIRE  
GRAFF  
ESTATE

DELAIRE GRAFF ESTATE TERRACED BLOCK CHARDONNAY 2025

VINTAGE CHARACTERISTICS

The 2025 harvest was marked by a warm, dry autumn, record rainfall in July, and a delayed start to winter. Cool, dry conditions throughout the harvest period ensured grapes remained healthy, with favourable summer weather producing wines of exceptional quality, promising outstanding vintages.

The Banghoek Valley is home to Delaire Graff Estate. Derived from 'De Bange Hoek', meaning 'Scary Corner', its moniker pays tribute to the spirit of those who braved the heights of the mountainous pass to face what lay beyond: a Valley inhabited by resident elephants, buffalo, lions, and leopards. The audacious spirit of these early pioneers gave heed to a region rich in viticulture.

VINEYARDS & HARVEST

Harvested from a single, terraced Estate vineyard with an extraordinary combination of north and east-facing vines. In 2025, the vineyard produced smaller, beautifully concentrated berries with a yield of approximately six tons per hectare, with each grape handpicked to ensure optimal ripeness.

GRAPE VARIETALS

100% Chardonnay



WINE OF ORIGIN

Banghoek, South Africa

VINIFICATION

Extensive bunch sorting overseen by Estate Winemaker Morné Vrey was integral to the quality management process. Grapes were then whole-bunch pressed and barrel-fermented for 14 days. Maturation took place in 225-litre, 40% new French oak barrels for 10 months. To retain freshness, no batonage or malolactic fermentation took place.

TASTING NOTES

An expressive bouquet of smoky, floral and citrus notes on the nose. On the palate, almonds, pears, and passion fruit are supported by crisp acidity and a fine, spicy minerality.

AGEING POTENTIAL

The Delaire Graff Estate Terraced Block Reserve 2025 has a recommended ageing potential of between 10 and 15 years. During this time, the wine will evolve to reveal a broader, beautifully layered character with great length and persistence

WINE ANALYSIS

Residual Sugar: 2.0 g/l | Total Acidity: 7.3 g/l | pH: 3.23 | Alcohol: 13.3%

