

DELAIRE  
G R A F F  
E S T A T E

DELAIRE GRAFF SUNRISE MCC  
NV



VINTAGE CHARACTERISTICS

Despite the drought, the dry, warm weather resulted in healthy grapes and small berries with good intensity. Warm days and below average cool nights during the ripening stage gave the colour and flavour development a positive boost.

GRAPE VARIETALS

64% Chenin (Stellenbosch), 30% Chardonnay (Elgin) & 6% Cabernet Franc (Stellenbosch).

VINIFICATION

Whole bunch pressed Chenin Blanc & Chardonnay producing 450 litres per ton and the Cabernet Franc producing 150 litres per ton. Fermented over two weeks and blended. The second fermentation took place 7 months after blending and was aged for 18 months on the lees before degorgement.

TASTING NOTES

Chenin driven Cremant de Loire blend. Green-tinged, pale lemon yellow in colour with fresh gooseberry and cantaloup on the nose. The palate shows finesse and intensity, with a fine, perfectly integrated mousse of lime, pear drop and delicate vanilla notes. Zesty and fresh with a harmonious finish.

WINE OF ORIGIN

Western Cape, South Africa

WINE ANALYSIS

Residual Sugar: 6.7 g/l  
pH: 3.08

Total Acidity: 9.4 g/l  
Alcohol: 12.5%