

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF WHITE RESERVE 2024

VINTAGE CHARACTERISTICS

Significant rainfall was experienced at the start of the season, with little to no rainfall from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated the ripening of early cultivars, leading to lighter yields and grapes of excellent quality.

VINEYARDS & HARVEST

Each grape was handpicked in the cool early hours of the South African morning from four premium wine-growing regions across the Western Cape: Darling, Durbanville, Elgin and Stellenbosch.

GRAPE VARIETALS

68% Sauvignon Blanc, 32% Semillon

WINE OF ORIGIN

Western Cape, South Africa



VINIFICATION

Extensive bunch sorting at Delaire Graff Estate's gravity-fed winery formed an integral part of the quality control process. The Sauvignon Blanc grapes were destemmed and crushed, while the Semillon was whole bunch pressed, and both components were then barrel fermented at 17°C for 20 days. Maturation took place in 330-litre French oak barrels for five months, after which the wine was blended and then returned to the barrel for another five months.

TASTING NOTES

Zesty citrus, lime, and almond with layers of pineapple, passion fruit, and gooseberries, with a crisp, spicy minerality that adds to a long, lingering finish.

AGEING POTENTIAL

Ageing is a fundamental component of the Delaire Graff White Reserve 2024, which is barrel-aged for approximately 11 months before being bottled and then aged for a further two years prior to being released. The wine has a recommended ageing potential of between 10 and 15 years, which creates a complex, beautifully balanced flavour profile.

WINE ANALYSIS

Residual Sugar: 2.6 g/l | Total Acidity: 7.0 g/l | pH: 3.11 | Alcohol: 13.49%

