

DE LA I R E
G R A F F
E S T A T E

DELAIRE GRAFF
BOTMASKOP 2021

VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool windy conditions contributed to fewer and uneven bunches and smaller berries. White wines have shown good acidity and balanced flavour profiles while reds, despite the challenging season, have shown elegance.

VINEYARDS & HARVEST

From a selection of premium Stellenbosch vineyards, the grapes were handpicked in the fresh hours of the early morning.

GRAPE VARIETALS

54 % Cabernet Sauvignon, 27 % Cabernet Franc, 11 % Petit Verdot, 8 % Merlot

VINIFICATION

Extensive sorting of the grapes formed part of the quality management process. The grapes were de-stemmed with 30% being crushed to give body and structure for added longevity. 70% whole berry fermentation in cooler temperatures of 24°C - 26°C and gentle punch downs ensured subtle extraction of red fruit characters. The Cabernet Sauvignon of the Botmaskop received 4 weeks of maturation on the skin, post ferment. After basket pressing the wine matured in 40% new French oak barrels for 16 months, where partial malolactic fermentation took place.

TASTING NOTES

Rich aromas of cassis and spice with intense liquorice and blackberry flavours on the palate and fine, lingering tannins. Optimal ageing potential of 8 - 10 years.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Residual Sugar: 1.3 g/l

pH: 3.45

Total Acidity: 6.1 g/l

Alcohol: 14.9 %

