



DELAIRE GRAFF ESTATE BANGHOEK CHARDONNAY 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 lower yields and grapes of excellent quality.

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 with resident elephants, buffalo, lions and leopards. The audacious spirit of these early pioneers gave heed to a region rich in viticulture.

VINEYARDS & HARVEST

Grapes were harvested by hand from Delaire Graff Estate's Mountain vineyards during various ripening periods, with the selection based on flavour to ensure optimal sugar concentration and a perfect balance of acidity.

GRAPE VARIETALS

100% Chardonnay



WINE OF ORIGIN

Stellenbosch, South Africa

VINIFICATION

Overseen by Winemaker Morné Vrey, extensive bunch sorting formed an integral part of 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, with no batonage or malolactic fermentation to retain freshness.

TASTING NOTES

Elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to a lingering finish.

AGEING POTENTIAL

The Delaire Graff Estate Banghoek Chardonnay 2024 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: 3.1 g/l | Total Acidity: 7.4 g/l | pH: 3.19 | Alcohol: 13.53%

