

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF ESTATE BANGHOEK RESERVE MERLOT 2023

VINTAGE CHARACTERISTICS

Mild and dry conditions early in the season had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequent yields but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time.

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 viniculture.

VINEYARDS & HARVEST

Each grape was hand-selected from Delaire Graff Estate's oldest single vineyard - planted in 1999, which benefits from an extraordinary combination of aspect, altitude and soil type.

GRAPE VARIETALS

100% Merlot



WINE OF ORIGIN

Banghoek, South Africa

VINIFICATION

Vinified with care and passion, extensive grape sorting formed an integral part of the quality management process, overseen by Estate Winemaker Morné Vrey. Each grape was destemmed and partially crushed, followed by a combination of punch-downs and pump-overs at cooler temperatures of between 24°C and 26°C. The wine was left on the skin post-fermentation for between four and six weeks at 16°C and then matured in 70% new French oak barrels for 16 months.

TASTING NOTES

Firm and well-balanced, this Merlot is characterised by spicy, dark plum, and berry flavours. Silky, ripe tannins ensure a long and lingering finish.

AGEING POTENTIAL

The Delaire Graff Estate Banghoek Reserve Merlot 2023 has a recommended ageing potential of between 10 and 15 years. Over time, the aromas and texture of the wine develop, becoming more nuanced and complex, with fruit notes becoming less intense and giving way to secondary flavours of dried fruit and leather.

WINE ANALYSIS

Residual Sugar: 3.5 g/l | Total Acidity: 6.1 g/l | pH: 3.451 | Alcohol: 14.73%

