

# DELAIRE GRAFF BOTMASKOP 2022

#### VINTAGE CHARACTERISTICS

Severe weather fluctuations during bud break and flowering, followed by cool, windy conditions, contributed to fewer uneven bunches and smaller, more concentrated berries. The previous year's post-harvest period was characterised by exceptionally hot and dry conditions, which led to early leaf fall, especially in early ripening cultivars.

The namesake of this wine is the historic mountain peak upon which Delaire Graff Estate is situated. Originally named Bootmanskop, meaning 'Boat Man's Peak', the picturesque Botmaskop mountain, with its expansive views over the Cape Peninsula and the Atlantic Ocean, served as the lookout point for the Huguenots who had settled in nearby Franschhoek. From this vantage point, sailing ships entering Table Bay harbour 50 kilometres to the west were easily seen.

#### VINEYARDS & HARVEST

Each grape was handpicked in the cool early hours of the South African morning from premium vineyards.

### **GRAPE VARIETALS**

57% Cabernet Sauvignon, 29% Cabernet Franc, 14% Petit Verdot



WINE OF ORIGIN Stellenbosch, South Africa

### VINIFICATION

Extensive bunch sorting at Delaire Graff Estate's gravity-fed winery formed an integral part of the quality control process. Grapes were destemmed, and 30% were then crushed to impart body and structure, enhancing their added longevity. A 70% whole berry fermentation at cooler temperatures, between 24°C and 26°C, followed by gentle punchdowns, ensured a subtle extraction of red fruit characters. The Cabernet Sauvignon element received four weeks of maturation on the skin postfermentation. After basket pressing, the wine was matured in 40% new French oak barrels for 16 months, during which partial malolactic fermentation occurred

### TASTING NOTES

Rich aromas of cassis and spice with intense liquorice and blackberry flavours on the palate and fine, lingering tannins.

## AGEING POTENTIAL

The Delaire Graff Botmaskop 2022 has a recommended ageing potential of between 10 and 15 years. Over time, the wine develops in character, with beautiful tannins and rich aromas of autumn leaves and cedarwood...

WINE ANALYSIS

Residual Sugar: 3.4 g/1 | Total Acidity: 6.0 g/l | pH: 3.47 | Alcohol: 14.5%

