

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF ESTATE CABERNET SAUVIGNON RESERVE 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.

VINEYARDS & HARVEST

Grapes were handpicked in the cool early hours of the morning from Delaire Graff Estate's virus-free mountain vineyards, which were planted in 2001. All grapes were extensively hand-sorted to ensure only the best quality were used for winemaking.

GRAPE VARIETALS

100% Cabernet Sauvignon

WINE OF ORIGIN

Banghoek, South Africa



VINIFICATION

Produced with meticulous care and attention, grapes were de-stemmed and partially crushed, combining punch downs and pump overs at cooler temperatures between 24°C and 26°C. The wine was left on the skin post ferment for between four and six weeks at 16°C and matured in 80% new French oak barrels for 16 months.

TASTING NOTES

Velvet textured, complex and powerful. Cassis, dark fruit and spicy flavours dominate in a layered and lingering delivery.

AGEING POTENTIAL

Ageing is a fundamental component of the Delaire Graff Cabernet Sauvignon Reserve 2022, which is barrel-aged for approximately 16 months before being released. The wine has a recommended ageing potential of between 10 and 15 years. Over time, the oak tannins within the wine develop, adding layers of complexity and softness that enhance its structure and balance.

WINE ANALYSIS

Residual Sugar: 2.9 g/l | Total Acidity: 5.9 g/l | pH: 3.53 | Alcohol: 14.91%

