

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF CAPE VINTAGE 2022

VINTAGE CHARACTERISTICS

The harvest began later than usual due to cool weather conditions, which prevailed until the end of December. Extremely hot weather during harvest time accelerated ripening, placing pressure on cellar capacity. Yields were lower than in previous years, but grapes showed excellent potential.

VINEYARDS & HARVEST

The grapes used to craft the Cape Vintage 2022 were handpicked from a 50-year-old vineyard in the Swartland, a unique geographical area in South Africa renowned for its diverse terroir. .

GRAPE VARIETALS

59% Tinta Barocca, 41% Touriga Nacional

WINE OF ORIGIN

Swartland, South Africa



VINIFICATION

Immediately after harvest, the grapes were cooled to 5°C, then gently crushed and cold-soaked for five days. Following this, they underwent a regimen of gentle punch-downs six times daily. When the desired sugar levels were achieved, the wine was fortified with a blend of wine and un-aged brandy spirits. It was then matured in 400-litre seasoned French oak barrels for 12 months before being expertly blended, bottled and released only after an additional 24 months of bottle ageing.

TASTING NOTES

Uplifting and beautifully weighted, polished red-berry fruit is crisp and spicy, while good acidity and finely honed tannins complete the palate.

AGEING POTENTIAL

The Delaire Graff Cape Vintage 2022 has a recommended ageing potential of between 10 and 20 years. Over time, the wine develops into a bold, rich style, with nuances of liquorice and wild herbs, reflecting the Swartland region's terroir.

WINE ANALYSIS

Residual Sugar: 108.5 g/l | Total Acidity: 5.3 g/l | pH: 3.77 | Alcohol: 19.68 %

