

DELAIRE  
GRAFF  
ESTATE

DELAIRE GRAFF SUNRISE BRUT CAP CLASSIQUE NV

VINTAGE CHARACTERISTICS

The Delaire Graff Sunrise Brut Cap Classique is named after the 118.08 carat Delaire Sunrise, the largest Fancy Vivid Yellow square emerald cut diamond in the world. The stone was cut and polished by Graff from a perfectly formed octahedral yellow diamond rough weighing 221.81 carats, which was unearthed at an alluvial mine in South Africa.

The stone's evocative golden hue reminded Laurence Graff OBE of Africa, particularly of the sunrise at Delaire Graff Estate. As the Simonsberg mountains give way to the ascending sun, revealing rays one after another, the Banghoek Valley becomes reacquainted with the sun's warming glow. The cool night air slowly fades as a new day awakens the mountain slopes, illuminating everything in its path

VINEYARDS & HARVEST

The grapes from Delaire Graff Estate's mountain vineyards were handpicked in the early morning.

GRAPE VARIETALS

60% Chenin, 32% Chardonnay & 8% Cabernet Franc

WINE OF ORIGIN

Western Cape, South Africa



VINIFICATION

A Crémant de Loire blend, Chenin Blanc and Chardonnay grapes were whole bunch pressed, producing approximately 450 litres of juice per ton, while the Cabernet Franc grapes produced approximately 150 litres per ton. The resulting yield was then fermented for two weeks and blended. A second fermentation took place seven months later, followed by ageing for 18 months on the lees before disgorgement, a process whereby the yeast deposits were removed.

TASTING NOTES

Green-tinged, pale lemon-yellow colour and fresh gooseberry and cantaloupe on the nose. The palate expresses finesse and intensity with a fine, perfectly integrated mousse of lime, pear drop, and delicate vanilla notes. The Delaire Graff Sunrise Brut Cap Classique is fresh and zesty with a harmonious finish.

AGEING POTENTIAL

The Delaire Graff Sunrise Brut Cap Classique has a recommended ageing potential of up to 10 years. Over time, the mouthfeel becomes creamier and rounder, primary fruit flavours mellow and give way to complex secondary and tertiary notes, and fresh fruit aromas are joined by deeper scents of roasted nuts and caramel.

WINE ANALYSIS

Residual Sugar: 8.2 g/l | Total Acidity: 9.4 g/l | pH: 3.04 | Alcohol: 12.44%

