

DELAIRE
GRAFF
ESTATE

DELAIRE GRAFF ESTATE TERRACED BLOCK RESERVE 2024

VINTAGE CHARACTERISTICS

Significant rainfall was experienced at the start of the season, with little to no rainfall from the end of September to mid-February. Coupled with warm summer temperatures, these conditions accelerated the ripening of early cultivars, leading to lower yields and grapes of excellent quality.

VINEYARDS & HARVEST

Harvested from a single, terraced Estate vineyard with an extraordinary combination of north and east-facing vines. In 2024, the vineyard produced smaller, beautifully concentrated berries with a yield of approximately six tons per hectare, with each grape handpicked to ensure optimal ripeness.

GRAPE VARIETALS

100% Chardonnay

WINE OF ORIGIN

Banghoek, South Africa



VINIFICATION

Extensive bunch sorting overseen by Estate Winemaker Morné Vrey was integral to the quality management process. Grapes were then whole bunch pressed and barrel fermented for 14 days. Maturation took place in 225 litre 40% new French oak barrels for 10 months. To retain freshness, no batonage or malolactic fermentation took place.

TASTING NOTES

An expressive bouquet of smoky floral and citrus notes on the nose. On the palate, almonds, pears and passion fruit are supported by a crisp acidity and a fine, spicy minerality.

AGEING POTENTIAL

The Delaire Graff Estate Terraced Block Reserve 2024 has a recommended ageing potential of between 10 and 15 years. During this time, the wine will evolve to reveal a broader, beautifully layered character with great length and persistence.

WINE ANALYSIS

Residual Sugar: 2.4 g/l | Total Acidity: 7.1 g/l | pH: 3.23 | Alcohol: 13.7%

