

DELAIRE
GRAFF
E S T A T E

DELAIRE GRAFF ESTATE TERRACED BLOCK RESERVE 2023

VINTAGE CHARACTERISTICS

Mild and dry conditions early in the season had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequent yields but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time.

VINEYARDS & HARVEST

Harvested from a single, terraced Estate vineyard with an extraordinary combination of north and east-facing vines. In 2023, 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, and 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 flavours are supported by a crisp acidity and fine spicy minerals.

AGEING POTENTIAL

The Delaire Graff Estate Terraced Block Reserve 2023 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: 2.1 g/l | Total Acidity: 7.0 g/l | pH: 3.38 | Alcohol: 13.59%

