

Chardonnay 2012

DELAIRE GRAFF, STELLENBOSCH, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2012 conditions produced crops of notable quality. The cooler harvest period and slow ripening of grapes resulted in smaller berries with intense color, exceptional flavors and structure. From select hillside vineyards in the Stellenbosch region, the grapes were handpicked in the fresh hours of the early morning over various ripening periods. Picking criteria was based on flavor to ensure optimal sugar concentration and balance of acidity. Extensive bunch sorting of the grapes formed part of the quality management process. The grapes were whole bunch pressed and barrel fermented for 14 days. Maturation took place in 225 litre French barrels for 10 months. No batonage or malolactic fermentation took place.

DELAIRE
GRAFF
ESTATE

GRAPES: 100% Chardonnay

ALCOHOL: 14%

RESIDUAL SUGAR: 2.4 g/L

PH: 3.27

TOTAL ACIDITY: 5.8 g/L

TOTAL SULPHITES: 119 mg/L

