

Chardonnay 2013

DELAIRE GRAFF, STELLENBOSCH, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2013 conditions produced crops of exceptional quality. The cool harvest with slow ripening grapes resulted in smaller berries with exceptional flavor and structure. The grapes came from select hillside vineyards in the Stellenbosch region and were handpicked in the early hours 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. They were whole bunch pressed and barrel fermented for 14 days. Maturation took place in 225 litre 40% new French barrels for 10 months. No batonage or malolactic fermentation took place, in order to retain freshness.

The resulting wine is elegant with layered nuances of vanilla, peaches and honeycomb. A hint of minerality adds to lingering finish.

DELAIRE
GRAFF
ESTATE

GRAPES: 100% Chardonnay

ALCOHOL: 14%

RESIDUAL SUGAR: 1.4 g/L

PH: 3.39

TOTAL ACIDITY: 6.0 g/L

