

Chenin Blanc 2013

DELAIRE GRAFF, STELLENBOSCH, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The 2013 conditions produced crops of exceptional quality. The cool harvest period and slow ripening of grapes resulted in smaller berries with exceptional flavours and structure. From 30-40 year old dry land bush vines in the Swartland region. Grapes were handpicked in the fresh hours of the early morning in 18kg lug boxes. Extensive bunch sorting formed part of the quality management process. The grapes were whole bunch pressed with no sulphur added and barrel fermented for 14 days. Maturation took place in 400 litre 25% new French barrels for 10 months. No batonage or malolactic fermentation took place, in order to retain freshness.

DELAIRE
GRAFF
ESTATE

GRAPES: 100% Chenin Blanc

ALCOHOL: 13.93%

RESIDUAL SUGAR: 1.8 g/L

PH: 3.38 g/L

TOTAL ACIDITY: 5.6 g/L

