

Delaire driven by Cab 2004

Three noble varietals from low yielding vineyards. Blended to balance the flavours of intense blackcurrant with those of nutty, ripe tannins.

Compliments red meat dishes as well as pastas. Roast loin of lamb, chocolate mousse and cheese platters.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 33% Merlot, 16% Cabernet Franc

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.98 g/l pH : 3.57 ta : 5.76 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : 5 - 8 years

in the vineyard : Situation: North-West Facing

Altitude: 330 m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 110

Age of vines: 6 - 17 years

Trellising: Vertical Shoot Positioning

Pruning: 2 bud spurs

about the harvest: Harvesting Date: Mid March

in the cellar : Fermented at 26°C, pressed when fermentation was complete.

Malolactic fermentation in Barrel.

Oak Used: 16 Months in 100% French Oak

