

## Delaire Graff Semillon Sauvignon Blanc Reserve 2010

Zesty citrus, lime and almond with layers of pineapple, passion fruit and gooseberries. A crisp, spicy minerality adds to a long and lingering finish.

**variety** : Semillon | 60% Semillon, 40% Sauvignon Blanc

**winery** : Delaire Graff Estate

**winemaker** : Morne Vrey

**wine of origin** : Stellenbosch

**analysis** : alc : 13.0 % vol   rs : 3.0 g/l   pH : 3.31   ta : 6.8 g/l

**type** : White   **wooded**

**pack** : Bottle   **closure** : Cork

**in the vineyard** : The 2010 conditions, as challenging as they were, resulted in healthy grapes with great flavour and analysis. Hence, winemakers were more than satisfied with the quality, although the yields were down.

**about the harvest**: The grapes were handpicked in the fresh hours of the early morning from Dubanville, Olifantsrivier and 45 year old Franschoek vineyards.

**in the cellar** : Extensive bunch sorting formed part of the quality process. The grapes were whole bunch pressed and barrel fermented at 17°C for 20 days. Maturation took place in 225l French oak barrels for 5 months. The wine was then blended and kept in tank on primary lees for an additional 8 months.

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