

Laurence Graff Reserve 2009

The nose is characterised by freshness and spice, vanilla pod, dark chocolate and hay aromas. Silky and smooth on entry, the wine unsheathes a flinty minerality with subtle tannins and huge length and persistence. The flavour profile is dominated by tangy, ripe, almost over-ripe red berries (strawberries, raspberries and mulberries) together with brambles and cassis – classical Cabernet flavours expected in a top quality claret.

variety : Cabernet Sauvignon | 92% Cabernet Sauvignon, 8% Bordeaux varietals

winery : Delaire Graff Estate

winemaker : Morne Vrey

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.4 g/l pH : 3.54 ta : 6.8 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : The 2009 vintage was an exceptional year due to perfect conditions throughout the season. Warm rain free weather just before harvest assisted with the full ripening of grapes.

about the harvest: The grapes, grown in Delaire's mountain vineyards, were handpicked in the crisp hours of the early morning.

in the cellar : The wine was produced with meticulous care. Grapes were hand sorted. Whole berry fermentation and basket pressing ensured gentle extraction of fruit. A rigorous selection process identified only the best 5 barrels from 21. The wine was matured in 80% new oak for 20 months and thereafter blended with 8% additional Bordeaux varietals to stiffen the mid-palate and enhance weight and oral texture.

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