

Delaire Graff Coastal Cuvee Sauvignon Blanc 2017

Our Coastal Cuvee is rich in tropical fruit flavours, underpinned by layers of blackcurrant, gooseberry and nettles. Well balanced and complex, it finishes long, with concentrated fruit and fresh, crisp acidity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Delaire Graff Estate

winemaker : Morne Vrey

wine of origin : Coastal Region

analysis : alc : 14 % vol rs : 2.0 g/l pH : 3.11 ta : 6.5 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Challenging conditions, including extended warm weather and little rainfall, led to a reduced crop in 2016. However, the dry conditions headed vineyards and grapes which were very healthy overall. Vines produced lower bunch masses with smaller berries and concentrated flavours promising good wines

about the harvest: The grapes were handpicked in the early hours from four premium wine regions: Stellenbosch, Darling, Durbanville, and Franschhoek. This combination showcases the unique flavours from each region.

in the cellar : The grapes did not receive any skin contact and were gently pressed, retaining freshness. Fermentation lasted 3 weeks at 14°C. A 5% component was fermented in new French oak barrels for 3 weeks, adding additional body and dimension. It was left on the lees for 6 weeks post fermentation, adding to the depth of flavour.

