

# Delaire Graff Coastal Cuvee Sauvignon Banc

## THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Stellenbosch

**CEPAGE:** 94% Sauvignon Blanc, 6% Semillon

**WINEMAKING:** The vineyard, with 15-year-old vines, sits at an elevation of 140 meters above sea level. Oriented east to west and facing north, the vineyard features Tukul soils, locally referred to as Hutton, and thrives in a Mediterranean climate. Vinification involved partial skin contact before gentle pressing to retain freshness. Fermentation occurred over three weeks at 15°C, with an 8% barrel-fermented Semillon component adding body and dimension. The wine remained on the lees for five months post-fermentation, contributing depth and complexity. Inoculated yeast was used to ensure consistency.

**ALCOHOL BY VOLUME:** 13.2%

**AGING:** Semillon barrel fermented



## THE STORY

Delaire Graff Estate is situated in the heart of Stellenbosch, South Africa's most historic and prestigious wine region. The estate was founded in 1679 by Simon van der Stel, whose sound knowledge of viticulture and the art of winemaking fostered traditions that have grown through the centuries. In 1982, John Platter, the well-known wine writer, bought the estate, then known as Avontuur. Looking at the magnificent view, he decided to rename the farm Delaire Estate, meaning "From the Sky." Laurence Graff, Chairman of Graff Diamonds International, acquired the estate in 2003 and vowed to transform it into South Africa's most desirable art, hospitality and wine destination.

## THE ADJECTIVES

**OVERALL:** Well-balanced and complex

**AROMAS / FLAVORS:** Gooseberry, nettles, lime and grapefruit

**MOUTHFEEL:** Fresh, crisp acidity

## THE SELLING POINTS

Cool climate SB blended with 6% barrel fermented Semillon

**AWARDS:** 90pts James Suckling

**SUSTAINABILITY:** Certified Sustainable

**PAIRINGS:** Light fare -Fresh cheeses, quiche, salads, fresh seafood, chicken

