

DE LA I R E  
G R A F F  
E S T A T E

DELAIRE GRAFF  
CABERNET FRANC ROSÉ 2022



#### VINTAGE CHARACTERISTICS

An uncharacteristically cold and wet start to the growing season ensured good dormancy in the vines, while an early and warm January brought the ripening period forward. Reds delivered dark colour and impressive structure quite early in the harvest, balanced by higher than average acidity. Overall, a promising vintage.

#### VINEYARDS & HARVEST

The grapes were handpicked in the early hours of the morning from selected vineyards on the Helshoogte and Helderberg Mountain.

#### GRAPE VARIETALS

100% Cabernet Franc

#### VINIFICATION

The grapes were gently pressed, fermented for roughly 3 weeks at 15°C and left on primary lees post fermentation. The wine is made in the same style as Sauvignon Blanc from vineyards to cellar to maintain the lovely fresh fruit characters and ensure the beautiful crisp pale colour.

#### TASTING NOTES

Made from 100% Cabernet Franc juice, this unique Rosé displays flavours of ripe strawberries, cassis and candyfloss with a juicy, crisp and dry finish.

#### WINE OF ORIGIN

Stellenbosch, South Africa

#### WINE ANALYSIS

Residual Sugar: 2.8 g/l

pH: 3.15

Total Acidity: 5.6 g/l

Alcohol: 13.4%