

SIR DAVID GRAAFF FIRST BARONET OF CAPE TOWN 2015

The Vintage

The 2015 vintage was particularly dry and windy during flowering, which resulted in a 15% smaller crop in the coastal region. As a result of this, the harvest was 10 to 15 days earlier than normal, the vineyard growth was less, and the bunches were smaller. These conditions, however, produced berries with a much higher concentration of fruit flavours. Taking all of this in consideration, the 2015 vintage has the potential to be one of the finest vintages in recent years – if not the best in recent memory.

Viticulture

Potential has been identified in magnificent Shiraz and Cabernet Sauvignon vines from the Somerset West region which are all 30 years old or older. At this age, the vines have an advanced root system which provides the fruit with more nutrients from deeper soil layers and contributes to vintage stability, producing wines of more constantly exceptional quality.

Vinification

Hand-selected, individually vinified and matured for 16 months in 100% new, tight grain French oak barrels before blending, the wine consists of 50% Shiraz, 40% Cabernet Sauvignon and 10% Petit Verdot. After blending, it was returned to the same new barrels and nurtured for a further 6 months. At a total of 22 months of maturation, this wine is the ultimate expression of longevity and potential.

Tasting Notes

The wine presents an intense and deep red colour, revealing a complex aroma of musk, cinnamon, cloves, red cherries, cigar box and all spice. It has a broad, juicy, and silky-smooth palate with heaps of red fruit, roasted almonds, and maraschino cherries. Fine, textured tannins crescendos to an exceptionally long finish.

Food Complements

Heavier, fattier, saltier and spicier meat dishes. French Cassoulet made with harricot beans, chorizo, guinea fowl and pork will be another great compliment to this full-flavoured wine. A classic Coq au Vin will work equally well.

Cellaring Potential

A true legacy wine, produced in limited quantities to last for over 20 years, each individual bottle is numbered and supports the signature of Sir David Pieter de Villiers Graaff, in remembrance of the responsibility bestowed upon his children by his legacy. As it matures, the wine will become increasingly velvety, as the tannins soften and integrate, the fruit may become slightly richer but the luscious elegance and nuances of spice will be retained.

Analysis

RS: 2.1 g/l
pH: 3.64
TA: 5.7 g/l
Alc: 14.96

