

# Delaire Graff Botmaskop Cabernet Sauvignon

## THE FACTS



COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Stellenbosch

CEPAGE: 89% Cabernet Sauvignon, 4% Cabernet Franc, 4% Petit Verdot, 2% Merlot, 1% Malbec

WINEMAKING: The grapes were de-stemmed with 30% being crushed to give body and structure for added longevity. 70% whole berry fermentation in cooler temperatures of 24°C - 26°C and gentle punch downs ensured subtle extraction of red fruit characters. The Cabernet Sauvignon of the Botmaskop received 4 weeks of maturation on the skin, post ferment. After basket pressing the wine matured in 40% new French oak barrels for 18 months, partial malolactic fermentation took place. Matured in 40% new French oak barrels for 18 months.

ALCOHOL BY VOLUME: 14.8%

## 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: Bold Botmaskop: layered, complex, and timeless

AROMAS / FLAVORS: Dark chocolate, sweet tobacco, graphite, and red fruits

MOUTHFEEL: Rich, velvety texture with layers of structure and depth

## THE SELLING POINTS

A classic Bordeaux blend: rich, structured & unforgettable

AWARDS: 93pts Wine & Spirits, 90pts Sommeliers Choice Awards Gold Medal

SUSTAINABILITY: Vegan

PAIRINGS: Pairs well with grilled lamb, hearty stews, roasted duck, aged cheese, and rich tomato-based dishes

