Delaire Graff Estate

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Owner(s): Laurence Graff Winemaker(s): Morné Vrey

WO; Stellenbosch / Swartland/Coastal/Western Cape

Luxury lifestyle hotel, restaurant and wine estate, offering opulent settings and tastings ranging to R350 apiece.



Vintage Score best drinking

WC Sauvignon Blanc RR

2011: grass and asparagus, fresh and crisp	2011	84	2011-2017
with lemon and green apple and mineral			
hints.			
2012: very pale with pungent and textured	2012	84	2012-2018
attack. Bold and satisfying.			
2014: watery hue, lightish, green citrus	2014	83	2014-2021
punch with creamier finish.			
2017: pleasing crisp attack, with salty,	2017	87	2017-2025
dry palate and stone fruits.			
2018: almost colourless, with lots of crunchy green	2018	86	2018-2027
citrus fruits, quite precise and very fresh.			

Coastal Sauvignon Blanc RR

2011: touch of lime hue, some CO2 spritz,	2011	87	2011-2018
big bold refreshing and quite weighty.			
Not flimsy.			
2012: a bold wine with heaps of flavour	2012	86	2012-2018
and very refreshing.			
2017: firm, bright with a mix of citrus and	2017	88	2017-2027
yellow fruits, interesting and compelling.			
2018: very pale green tinge, with hugely overt	2018	87	2018-2028
aromas of lemon and fresh green fruits, chunky			
and zippy.			
2020: steely wet pebbles with crisp if muted	2020	87	2020-2028

Swartland Chenin Blanc RR

2011: overt nuts and honey, quince, tropical	2011	93	2012-2019
undertones, layered, long and absolutely			
delicious.			
2013: lacks the weight of '11, with a lighter,	2013	84	2013-2020
delicate fruit profile. Fresh and will improve.			
2014: light style, accessible with opening	2014	84	2014-2021
nutty taste and brief finish.			
2015: barrel hints, good structure with	2015	86	2015-2028
savoury green chewy notes, needs time.			
2016: very pale, chunky, full flavoured	2016	88	2016-2029
green apple, with rich and clean expression.			
2017: just straw hued with tangy orange and	2017	86	2017-2029
squeezed Quince fruits, all apple crisp and just			
mid weight.			
2018: shy nose but richly textured mouthfeel,	2018	92	2019-2030
green apple and quince and dried apricot,			
lip-smacking and layered.			
2019: straw sheen with a honey and hazelnut nose,	2019	92	2020-2030
dry yet staying crisp and opening to marmalade and			
mealies, very nice.			

Chardonnay RR

2011: vanilla, lemon and pear nose, rich,	2011	89	2012-2019
full bodied yet soft, warm and fulfilling.			
Still needs to settle.			
2012: showing young and brash, but with	2012	86	2012-2020
lots of oak and strong tropical flavours.			
Needs time.			
2014: very pale, oak hints with a friendly	2014	84	2014-2021
palate but somewhat fleeting.			

2016: lightly oaked, crisp and with expressive	2016	86	2016-2026
but nicely balanced citrus fruit.			
2017: bright mandarin, pear and cream, nimble	2017	89	2017-2027
and vibrant but with enough weight and gravitas			
to be very fine.			
2018: pale lemon tinge, delicate tropical fruit nose,	2018	87	2018-2027
quite yeasty with stone fruit and apple, bright and light.			
2019: similarly pale, with lemon and exotic warmer	2019	88	2019-2028
fruit nose, a hint of wood and if brief, nicely showing			
fresh passion fruit tones.			
2020: trademark pale, precisely fruited with supportive	2020	91	2021-2029
acidity, gentle tropical notes and rapier-like finesse,			
very nice.			

Banghoek Reserve Chardonnay RRR

2018: deliciously forward and expansive, bursting with stone fruits, tangerine, white pear and herbs. Piercing and pristine and delicious.	2018	93	2019-2029
2019: full bodied, weighted with oak on the nose and	2019	91	2021-2030
palate, vanilla, herbs and tangy orange, rich but needs to balance.			

Terrace Block Chardonnay RRRR

2015: lots of wood notes and creamy MLF,	2015	89	2016-2027
peach intensity and needing time, linear			
at present			
2016: all the bells and whistles, lots of white pear	2016	90	2016-2028
and peach impact, long and with supportive oak			
adding depth.			
2017: deep straw hue, weighty mealy nose then	2017	93	2017-2029
reserved exotic tropical fruits, balanced, clean			
and long and quite classy. Will improve.			

White Reserve

RRRR

2015: zippy acidity, mouth-watering citrus	2015	87	2016-2026
punch, touch watery and straightforward.			
2016: rich and layered yet with just enough acidity	2016	87	2016-2027
to press the yellow fruit and finty flavours forward.			

Empress Cabernet Franc Rosé

RR

2011: lustrous, healthy shine, dry strawberry	2011	82	2011-2017
fruit; crisp and simple.			
2012: bone dry and summery if a touch	2012	76	2012-2018
harsh and brittle.			
2017: red berry bite, with a savoury, herb	2017	83	2017-2025
edge and strawberry hints.			
2018: delicate tint with red strawberry fruit nuance,	2018	85	2018-2027
drier than the 2017, still clean and bright.			
2019: sweet pink confectionary nose, but crunchy	2019	86	2019-2027
dry red berry fruits on the palate, serious, but still fun.			
2020: characterful and fragrant, with lip-smacking	2020	88	2020-2028
acidity, dry rosewater and Turkish delight with an			
unexpected smoky bacon note.			
2021: tactile, very dry and savoury version, with	<mark>2021</mark>	87	2021-2028
grape tannins, dried strawberry fruits and a restrained,			
less fruity style.			

Banghoek Reserve Merlot

RRR

2015: very dark with intense and dusty	2015	88	2016-2026
fruit, still grippy, Morello cherry and blackcurrant.			
2016: mid-depth, mixed red berry nose then dry	2016	90	2019-2029
and chalky tannins of youth still, intense dark cherry			
flavours with briary notes, bold and seamless and needing time.			

Botsmaskop

2009: reserved nose then ripe, deep	2009	92	2011-2019
integrated fruit and tannins. Soft, lush			
blackcurrants and spice.			
2010: nice fruit with blue fruit salad notes,	2010	88	2011-2019
forward tannins and slightly less ripe			
depth than '09.			
2013: pale hue, oak dry bite with upfront	2013	86	2013-2023
fruit then dry, textured finish.			
2015: long, layered and with ripe, seductive	2015	92	2016-2030
fruit. An expressive and excellent wine.			
2016: shy nose, ruby and very soft fruit,	2016	88	2017-2028
intense and rustic, needing time to improve.			
2018: mid ruby, serious and richly layered, with	2018	91	2019-2029
very dry dark fruits and spice hint, warmly feral			
and uncluttered.			

Cabernet Sauvignon Reserve RRRR

2009: complex nose then a dry, layered	2009	92	2011-2020
palate which slowly exudes class. Needs time.			
2015: deep ruby, berries and cedar and	2015	92	2017-2029
mocha notes, long, layered and classy.			
2017: pre-release shows a clean nose then focused	2017	90	2020-2032
and elegant fruit, a juicy bite then dry finish, will			
be excellent and improve score.			

Shiraz RRR

2010: fruity, juicy and definitely New World.	2010	85	2011-2019
White pepper and black coffee, clean and			
approachable in a lighter style.			
2011: similar light, easy going and jammy	2011	84	2011-2019
style. Lots of juicy fruit and undemanding			
approach			
2013: just medium depth, lots of bold	2013	85	2013-2022
coffee and plum notes, rather shy presently.			
2015: red tinged, quite sexy, with mid	2015	88	2015-2028

weight fruit, bold but not unrestrained.

2016: mid depth and weight with smoky	2016	86	2016-2027
and juicy spicy fruit, smooth and easy.			
2017: smooth entry then lots of spice and	2017	87	2017-2028
black fruits with a chunky dry finish.			
2018: barely mid depth, very juicy and accessible,	2018	88	2018-2025
hints of white pepper and smoke, supple and lip-			
smacking, but disappointing aging potential of "2-3 years".			
2020: overt charred meat and wood nose, spicy dark	2020	86	2020-2028
fruits, not overly heavy, lacks some character.			

Laurence Graff RRRR

2014: opaque depth, brooding nose, intensity and mixed	2014	91	2016-2029
fruit medley, nicely obscured oak, ripe, spicy and			
remaining elegant.			

Sunburst NLH RR

2015: mid gold with a delightful orange floral nose, fresh	2015	91	2015-2028
yet unctuous in the mouth, all mandarin and lemon, delightful.			
2020: rich and textured, with the classic dried fruit compote,	2020	90	2020-2030
not overly heavy, very amenable with puddings.			

Cape Vintage RRRR

2015: opaque with sumptuous nutmeg,	2015	90	2015-2029
cloves and briar fruit intensity, smooth			
and satisfying.			
2017: liquid plums, sweet raisins and plum pudding,	2017	91	2018-2030
lighter and fresher style, not too hot, smooth and			
succulent.			