

DE TRAFFORD CABERNET SAUVIGNON 2006

VINEYARD BLOCKS

1st block 12 year old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.
Yield 5 tons / hect. (30hℓ/ha)

2nd block 9 year old vines on 5 wire vertical trellis. Clone 20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.
Yield 4 tons / hect. (24hℓ/ha)

3rd block 18 year old vines on 4 wire vertical trellis. Clone CS 46A on 101-14 rootstock. Soil shallow gravelly red Hutton decomposed granite. On low lying Helderberg mountain site.
Yield 4 tons / hect. (24hℓ/ha)
7% Petit Verdot incl.

These yields equate to around 1kg of fruit per vine, arguably the threshold for the production of GREAT wine!

VINTAGE CONDITIONS

Slightly above average winter rain was followed by a hot and dry spring and trouble-free growing season. A little rain delayed harvest slightly, but refreshed the struggling vines. The small berries and moderate ripening period produced concentrated grapes with lots of flavour and sugar.

Harvest date: 27 / 2 / 06 - 20 / 3 / 06 @ 23.7 – 25.2° B.

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 – 4 times a day for 12 to 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 40% new French oak was used from high quality coopers. Time in barrels 23 months with several rackings to gradually clarify the wine and assist maturation. This wine was bottled unfiltered by hand on the property.

Bottling date: 13 / 2 / 08

Production: 695 x 12 x 750ml; 378 x 1,5L.

TASTING NOTES

Impressive, deep red colour.

Intense blackcurrant and other complex berries with some spice, fresh toast and floral aromas.

Big, intense palate with a thick, broad texture and a long, fine, dry finish.

Delicious now with a thick chunk of beef on the braai, but better between 2011 and 2020.

ANALYSIS

Alc. 15.37% SG. 2.6 TA 5.8 pH 3.68 VA 0.62 SO₂ 21^{free} 40^{total}