



DE TRAFFORD CWG PERSPECTIVE 2009

MONT FLEUR VINEYARD

The best barrels of Cabernet Franc, Cabernet Sauvignon and Merlot were chosen from wines produced from our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. The soil is a deep red decomposed granite – Hutton type. The vines are close planted (5000 vines / ha.) ensuring that each vine does not produce much more than 1kg.

Cabernet Franc 34%

15 yr old vines on 7 wire vertical trellis. Clone CF1 on 101-14 rootstock.
Yield 4 tons/ha. (22hl/ha)

Merlot 33%

15 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock
Yield 5 tons/ha. (30hl/ha)

Cabernet Sauvignon 33%

15 yr old vines on 7 wire vertical trellis. Clones CS337 and CS359 on 101-14 rootstock
Yield 4 tons/ha. (22hl/ha)

VINTAGE CONDITIONS

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good, balanced growth. A hot, dry ripening period without excessive stress, producing concentrated wines with great structure. One of the best vintages of the decade for the patient. A massive fire prior to harvest meant a very stressful start to the harvest, but also relief that we were spared any real damage.

Harvest dates: Merlot & Cab.F. 12/3/09 @ 24.8 & 25°B. Cab.S. 23/3/09 @ 24.5°B

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins around 14 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 100% new French oak used. Time in barrel 23 months.

This wine was bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 25/01/12

Total Production: 96 x 6 bottle (750ml) cases.

TASTING NOTES

Showing attractive blackcurrant, plum and dark berry fruit, tobacco leaf and dusty earth complexity. New oak nicely integrated already at time of Auction. Still youthful, but with fine tannins. Expected optimum drinking 2016 to 2022. Ideal with roast Karoo lamb.

ANALYSIS

Alc.15.19% Sugar.1.4g/l TA 5.5g/l pH 3.84 VA 0.61g/l SO₂ 4 free & 25 total ppm