



DE TRAFFORD CHENIN BLANC 2011

Painting by Rita Trafford titled: 'Hurry up and paint', inspired by an anxious husband waiting for the label painting.

(Car license discs are usually insanely ugly, so we decided to print a few with Rita's paintings and pop them in each case – hope it cheers up your windscreen!)

VINEYARD BLOCKS

2 blocks (**Keerweder**) 39 year old vines on a 3 wire trellis on neighbouring cool, high altitude, SW slope. Deep red Hutton soil with good moisture retention. Unirrigated. Yield 3 tons/ha.

2 blocks (**Post House**) 25 & 27 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 6 tons/ha. Lightly irrigated at veraison.

1 block (**Bredell**) 27 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Lightly irrigated at veraison. Yield 8 tons/ha.

VINTAGE CONDITIONS

We had a late 2010 winter with a little below average rainfall, but cold enough in May to ensure even bud-break in spring. The growing season was cool with some regular rainfall, which made up for the drier winter. Flowering was good and although December was very windy (most in 42 years), we had no damage and a normal healthy crop of very good quality. The harvest period was very hot and dry, but we managed to get all the grapes to the cellar in the cool mornings at optimum ripeness - @ 21.8°B to 25.1°B
Harvest Dates: 1/2/11 – 28/2/11.

PRODUCTION

Grapes lightly crushed and allowed 3 hours skin contact (a long breakfast!) before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before **100 % barrel fermentation** with **natural yeasts**. All the wine was kept in 225 l and a few 700 l casks for 9 months with lees stirred 1 - 2 times a month initially. Lightly fined with bentonite – a natural clay.

16% new French oak used. No malolactic fermentation.

Bottled unfiltered on the property by hand.

Bottling date: 8/12/11. (786 x 12 x 750ml)

TASTING NOTES

Attractive pale yellow colour. Fresh dusty cut grass on the nose at first with ripe melon, lemon, honey, butter and roasted almonds emerging. Less concentrated than 2010, with freshness, elegance and complexity showing already. A lively, but rather closed palate shortly after bottling with dusty apricots, nuts, lemon and honey showing on a moderately rich mid-palate and a long dry, nutty finish. Excellent with rich fish, seafood and sushi.

Drink end 2012 to 2018.

ANALYSIS

ALC. 14.18% SUGAR: 2.7g/l TA: 5.2g pH: 3.62 VA: 0.70g/l SO₂: 16_{free} & 99_{total}