

## DE TRAFFORD CHENIN BLANC 2003 Walker Bay

### VINEYARD BLOCKS

The maiden vintage from an extraordinary new vineyard on the Springfontein farm south of the Hermanus lagoon, within a few kilometres of the whales of Walker Bay. The soil is pure active limestone – unique in South Africa at this stage. Four year old vines on a 5 wire trellis with moveable foliage wires. Soil moisture carefully monitored and irrigated with microjets as necessary to enhance quality. Yield 5 tons / hectare.

### VINTAGE CONDITIONS

The cool wet winter got the growing season off to an excellent start with even budding and the rest of the season was relatively trouble-free. The cool, dry weather leading up to the harvest meant the grapes developed concentrated, complex flavours that may take a while to develop in the bottle. The grapes were picked in the cool mornings @ 22.4 – 23.3° Balling.  
Harvest dates: 13 / 2 / 03 - 20 / 2 / 03

### PRODUCTION

Grapes lightly crushed and allowed 2 hours skin contact before gently pressing in a traditional basket press. Sulphur and dry ice added and natural settling allowed for 2 days before  
**100 % barrel fermentation with natural yeasts.**  
All the wine kept in 225 ℓ casks for 8 months with lees stirred 1 - 2 times a month initially.  
10% new American oak used. No malolactic fermentation.

Bottled unfiltered on the Mont Fleur property by hand with only a light bentonite fining.  
Bottling date : 3 / 12 / 03.

### TASTING NOTES

An appealing pale yellow colour. The nose shows a chalky floral character complimented by subtle vanilla oak and some minerality.  
The palate is elegant with a subtle, complex richness and long aftertaste. Probably best between 2003 and 2007.  
Excellent with sushi, fish and seafood dishes, or on its own.

### ANALYSIS

ALC. 13.9%   SUGAR 1.2   TA 6.54   pH 3.39   VA 0.44   SO<sub>2</sub> 32 & 109