



De Trafford Winery is situated on the beautiful Mont Fleur farm set at the top of a dramatic valley above Stellenbosch, 380 metres up between the **Stellenbosch** and **Helderberg** mountains. The property is owned and run by the Trafford family with a small team of dedicated workers.

## **ELEVATION "393" 2006**

### **MONT FLEUR VINEYARD**

This blended wine best reflects our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite - Hutton type. The vines are close planted ( 5000 to 7500 vines / ha.) The best barrels were selected for this reserve wine:

#### **Cabernet Sauvignon 50%**

12 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 4.5 tons/ha (27 hl/ha)

#### **Merlot 37%**

12 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock. 7 tons/ha (42 hl/ha)

#### **Shiraz 13%**

11 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 3.5 tons/ha (21 hl/ha)

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

### **VINTAGE CONDITIONS**

Slightly above average winter rain was followed by a hot dry spring and a 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 : Cabernet Sauvignon 11 / 3 / 06 @ 24.6 ° B;

Merlot 6 / 3 / 06 @ 24° B; Shiraz 9 / 3 / 06 @ 25.8° B.

### **PRODUCTION**

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C - 31°C. Time on skins 12 - 15 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.

All our red wines undergo malolactic fermentation in the barrel. This helps to integrate the new oak and fix colour and flavour compounds. Mostly new French oak used. Time in barrel 22 months, which included several rackings to gradually clarify the wine and assist maturation.

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

Bottling date: 22 / 1 / 2008

Production: 574 x 6 x 750ml

101 x 6 x 375ml

252 x 1.5l; 30 x 3l

### **TASTING NOTES**

Attractive deep red colour. Elegant lifted aromas of dry fruitcake, cinnamon and smoky blackberry. Lovely plumminess and well integrated oak. Very attractive firm, dry tannin structure running through the wine from beginning to end. Long fine finish with elegant fruit carrying to the finish. Best 2010 to 2020. Ideal with a variety of fine rich, roasted or grilled red meat dishes.

### **ANALYSIS**

Alc. 15.07 SG. 2.2 TA 5.2 pH 3.64 VA 0.48 SO<sub>2</sub> 12 & 52