



DE TRAFFORD CABERNET SAUVIGNON 2012

VINEYARD BLOCKS

1st block 18 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 3 tons / ha. (18hl/ha)

2nd block 15 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 4,5 tons / ha. (27l/ha)

3rd block 9 year old vines on 7 wire vertical trellis. Clone CS169 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 5 ton/ha (30hl/ha)

12% Merlot and 3% Syrah incl.

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

VINTAGE CONDITIONS

Winter 2011 was colder than usual, but with average rainfall resulting in excellent, even bud-break. We had good growth in spring, but poor weather (cold and rain) over the flowering period resulting in uneven flowering and berry set. We paid extra attention to green harvesting to help make up for this. Disease pressure was managed with well-timed sprays and open, small canopies. January was exceptionally hot, which really jolted the vines into ripeness. The ripening period of February and March was much cooler than usual and close to perfect with not much rain. After a rocky start, we're extremely satisfied with the 2012 vintage.

Harvest date: 8 / 3 / 12 – 23 / 3 / 12 @ 23.7 – 25.5° Balling.

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 – 3 times a day for 15 days. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 35% 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. Bottled unfiltered by hand on the property.

Bottling date: 14 / 2 / 14.

Production: 593 x 12 x 750ml; 30 x 1,5L; 9 x 3L.

TASTING NOTES

Medium deep red colour. Rich complex fruitcake nose. Soft, but substantial palate with quite polished tannins. Fruitcake, blackcurrant, tomato paste & herbal (fynbos) flavours carry through to a long finish. Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favorite. Drink 2016 to 2025.

ANALYSIS

Alc. 14.85% SG. 1.4g/l TA 5.3g/l pH 3.60 VA 0.70 SO2 10free 48total