



**DE TRAFFORD PERSPECTIVE 2006
John Platter 5 Stars**

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%

12 yr old vines on 7 wire vertical trellis. Clone CF1 on 101-14 rootstock.
Yield 5 tons/ha. (30hl/ha)

Merlot 33%

12 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock
Yield 6 tons/ha. (36hl/ha)

Cabernet Sauvignon 33%

12 yr old vines on 7 wire vertical trellis. Clones CS337 and CS359 on 101-14 rootstock
Yield 5 tons/ha. (30hl/ha)

VINTAGE CONDITIONS

Slightly above average winter rain was followed by a hot and dry spring and 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 Franc 7 / 3 / 06 @ 25.5 ° B;

Merlot 6 / 3 / 06 @ 24° B; Cabernet Sauvignon 11 / 3 / 06 @ 24.6 ° B.

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C for the Cab.F. and 31°C for the Merlot and Cabernet Sauvignon. Time on skins 14 days for the Cab.F. and 12 days for the Merlot and Cabernet Sauvignon, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to new French oak barrels for malolactic fermentation.

Time in barrel 21 months, which included several rackings to gradually clarify the wine and assist maturation. No acid, sugar, water, tannin etc. added, only the absolute minimum SO₂.

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

Bottling date: 19 / 12 / 07

Production : 146 x 6 bottle (750ml) cases

TASTING NOTES

Released November 2010

Attractive deep red color. Lush plums and cedar spice on the nose with subtle nuances of fennel and wild herbs. Maturation complexity starting to unfold. Palate is nice and layered, yet with some degree of restraint and elegance. Long finish.

Drink 2011 to 2020.

ANALYSIS

Alc.14.74 SG. 2.1 TA 5.4 pH 3.49 VA 0.51 SO₂ 24 & 84