



**DE TRAFFORD RESERVE
C.W.G.**

De Trafford Winery is situated on the beautiful Mont Fleur farm set at the top of a dramatic valley above Stellenbosch, 380m up the eastern slopes of the Helderberg mountain.

The cellar has concentrated on Cabernet and Merlot since the maiden 1992 vintage. Grapes are sourced from 2 high quality vineyards in the Helderberg area to supplement those from the home, Mont Fleur vineyard. The ultimate aim, however, has been to produce a blended wine that best reflects our Mont Fleur vineyard to the full.

1997 and 1998 were the first 2 vintages in this new direction for De Trafford wines. Available in tiny quantities (295 btls. – 1997 & 495 btls. – 1998) and at this stage magnums only.

We do not make these wines to a set formula or to any pre-conceived ideas of style, but rather as the purest expression of the soil, as seen by the vine and winemaker.

VARIETAL COMPOSITION THUS VARIES WITH EACH VINTAGE:

1997

Merlot 50%, Cabernet Sauvignon 26%, Cabernet Franc 24%

1998

Cabernet Sauvignon 44%, Merlot 37%, Shiraz 13%, Cabernet Franc 6%

VINTAGE CONDITIONS

1997

A very difficult vintage with a lot of rain during the initial growing period. The ripening period, however was ideal with record low temperatures and almost no rain. A rich, but elegant European style vintage.

1998

A hot, dry summer. The harvest was early with very ripe, healthy grapes producing big wines with high alcohols in a more New World style.

PRODUCTION

Handpicking into 20kg lugboxes. Spontaneous natural yeast fermentation @ max. 30° deg.