



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. An elevation of the Trafford family house, which is the middle of the vineyard, appears on the label.

## **ELEVATION “393” 2009**

### **MONT FLEUR VINEYARD**

This blended wine best reflects our magnificent vineyard site high up (393 metres) 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 52%**

15 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 5 tons/ha (30 hl/ha)

#### **Merlot 31%**

15 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock. 6 tons/ha (39 hl/ha)

#### **Shiraz 14%**

14 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 6 tons/ha (43 hl/ha)

#### **Cabernet Franc 3%**

15 yr old vines on 7 wire vertical trellis. Clone CFID on 101-14 rootstock. 6 tons/ha (36 hl/ha)

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

### **VINTAGE CONDITIONS**

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good, balanced growth. A hot, dry ripening period without excessive stress, producing concentrated wines with great structure. One of the best vintages of the decade for the patient.

A massive fire prior to harvest meant a very stressful start to the harvest, but also relief that we were spared any real damage.

### **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.

Mostly new French oak used. Time in barrel 20 months, which included several rackings to gradually clarify the wine and assist maturation.

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

Bottling date: 28 / 12 / 2010

Production: 666 x 6 x 750ml

### **TASTING NOTES**

Medium deep red colour. Complex range of aromas from smoky blackberry, fruitcake, cinnamon, cigarbox and spice. No particular varietal character standing out. Already well knit firm structure with dense fine tannins and rich, complex fruit carrying through from beginning to end. Firm, long finish. Low sulphites – could qualify for an organic wine. Best between 2017 to 2028. Ideal with fine, but flavour filled roast or grilled meat dishes.

### **ANALYSIS**

Alc. 14.96 SG. 2.3 TA 5.1 pH 3.63 VA 0.59 SO<sub>2</sub> 15 & 35