



## DE TRAFFORD RESERVE CHENIN BLANC 1999

Best barrel selected from Challenge Winner – 16 month barrel maturation!

### VINEYARD BLOCK

**Post House** block - 13 year old vines on a 4 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton soil. Yield 5 tons / hectare. Lightly irrigated to relieve drought and heat stress.

### VINTAGE CONDITIONS

The growing season was good with ( thankfully ) above average rain in November and December, as the following ripening period was particularly dry and hot. The grapes were picked in the cooling mornings @ 21.8 – 23.6 degrees balling.  
Harvest date 7 / 2 / 99 – 29 / 2 / 99.

### PRODUCTION

Grapes lightly crushed and allowed 3 hours skin contact before gently pressing in a traditional basket press. Sulphur and dry ice added and natural settling allowed for 2 days before

**100 % barrel fermentation with natural yeasts.**

All the wine kept in a two year old 225 l French oak barrel for 16 months with lees stirred  
1 - 2 times a month initially. Malolactic fermentation completed.

Bottled unfiltered on the property by hand with only a light bentonite fining.  
Bottling date : 5 / 6 / 2000.

### TASTING NOTES

Excellent with rich fish and seafood dishes, subtle red and white meats or on its own.

### ANALYSIS

ALC. 14.99   SUGAR 2.7   TA 5.3   pH 3.64   VA 0.71   SO<sub>2</sub> 18 & 106