

## DE TRAFFORD CWG PERSPECTIVE 2002

### MONT FLEUR VINEYARD

The best barrels of Cabernet Franc, Merlot and Cabernet Sauvignon 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 / hect.)

#### **Cabernet Franc 33%**

8 yr old vines on 7 wire vertical trellis. Clone CF1 on 101-14 rootstock.

#### **Merlot 33%**

8 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock

#### **Cabernet Sauvignon 33%**

8 yr old vines on 7 wire vertical trellis. Clones CS337 and CS359 on 101-14 rootstock

### VINTAGE CONDITIONS

No irrigation necessary. The growing season was particularly difficult, with early season mildew problems. A lot of rain fell during veraison which did not adversely affect the crop. The grapes ripened slowly in good weather producing soft well-balanced wines.

Harvest date: 23 / 2 / 02 - 1 / 3 / 02

### PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 31°C. Time on skins 10 - 14 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.

All our red wines undergo malolactic fermentation in the barrel. This helps to integrate the new oak and fix colour and flavour compounds. Mostly new French oak used. Time in barrel 18 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfined or unfiltered, on the property. Bottling date: 5 / 9 / 03.

Production : 140 x 6 bottle cases

### TASTING NOTES

This wine has deep foundations, a tannic structure and alcoholic proportions. A big, bright façade, a dark, mysterious interior and a sumptuous finish. Probably best between 2005 and 2015. Ideal with a rich, juicy steak.

### ANALYSIS

Alc. 15.3 SG. 1.8 TA 5.4 pH 3.59 VA 0.56 SO<sub>2</sub> 17 & 54