



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” 2008

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 43%

14 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

Merlot 32%

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

Shiraz 20%

13 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 5 tons/ha (30 hl/ha)

Cabernet Franc 5%

14 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. As in 2007 we had knife-edge harvest conditions with small heat waves alternating with short, wet, cold spells. Though overall a little wetter over the harvest period. It seemed to bring out a spiciness and elegance similar to 2007, just a little softer and less intense.

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: 01 / 12 / 2009

Production: 396 x 6 x 750ml and 70 x 12 x 375ml

TASTING NOTES

A little lighter in colour than our usual Elevation 393. Medium deep, bright red colour. Also a little more expressive on release than usual on both nose and palate. Bright red berries and cherries, spice and an appealing leafy, fynbos character. Some blueberry and black currant in the background too. Surprisingly well integrated new oak. Bright red fruit, spice and lovely texture on the palate. Rich, but refined berry fruit of Cabernet Sauvignon and Merlot dominates at first, followed by the wonderful spice of the Syrah and Cabernet Franc towards the end of the long palate. Drink now to 2020.

ANALYSIS

Alc. 14.91 SG.0.9 TA 5.7 pH 3.83 VA 0.66 SO₂ 9 & 33