

DE TRAFFORD CWG PERSPECTIVE 2008

MONT FLEUR VINEYARD

The best barrels of Cabernet Franc, Cabernet Sauvignon and Merlot 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 / ha.) ensuring that each vine does not produce much more than 1kg.

Cabernet Franc 50%

14 yr old vines on 7 wire vertical trellis. Clone CF1 on 101-14 rootstock.
Yield 4 tons/ha. (22hl/ha)

Merlot 25%

14 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock
Yield 5 tons/ha. (30hl/ha)

Cabernet Sauvignon 25%

14 yr old vines on 7 wire vertical trellis. Clones CS337 and CS359 on 101-14 rootstock
Yield 4 tons/ha. (22hl/ha)

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. Overall a little wetter and warmer over the harvest period than 2007. It seemed to bring out a spiciness and elegance similar to 2007, just a little softer and less intense. A little more fruit forward with an underlying leafiness.

Harvest dates: Merlot & Cab.F. 17/3/08 @ 24.8 & 24.2°B. Cab.S. 18/3/08 @ 23.5°B

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C for the Cab.F. and 30°C for the Merlot and 29°C for the Cabernet Sauvignon. Time on skins 14 days for the Cab.F. and 12 days for the Merlot and Cabernet Sauvignon, 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.

Malolactic fermentation in the barrel. Mostly new French oak used. Time in barrel 20 months.

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

Bottling date: 2/12/09

Total Production: 96 x 6 bottle (750ml) cases & 90 x 6 bottle (375 ml) cases

TASTING NOTES

Showing attractive blackcurrant, plum and red berry fruit, tobacco leaf and dusty earth complexity. New oak nicely integrated already at time of Auction. Still obviously youthful, but with soft tannins. Expected optimum drinking 2013 to 2018. Ideal with roast Karoo lamb.

ANALYSIS

Alc.14.69% Sugar.1.6g/l TA 5.6g/l pH 3.85 VA 0.63g/l SO₂ 4 free & 20 total ppm