



WINES (PTY) LTD

## DE TRAFFORD CABERNET SAUVIGNON 2018

### VINEYARD BLOCKS

1<sup>st</sup> block 24-year-old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Elevation 393 vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.  
Yield 3 tons / ha. (18hl/ha)

2<sup>nd</sup> block 15-year-old vines on 7 wire vertical trellis. Clone CS169, 46 & 163 on 101-14 rootstock. North facing Keermont vineyard. Soil deep red Hutton decomposed granite.  
Yield 9 tons / ha (54hl/ha)

3<sup>rd</sup> block 9-year-old vines on 7 wire vertical trellis. Clone CS23 on R110 rootstock. Elevation 393 vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.  
Yield 4 tons / ha. (24hl/ha)

4<sup>th</sup> block 19-year-old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. East facing Keermont vineyard. Soil deep red Hutton decomposed granite.  
Yield 3 tons / ha. (18hl/ha)

**These yields equate to around 1,2kg of fruit per vine, arguably the threshold to produce GREAT wine!**

### VINTAGE CONDITIONS

Another excellent vintage to follow 2017 after 2 years of drought. Winter started a bit late but was cold enough to get dormancy off to a good start. Bud break started late as winter dragged on into September. The early growing season was windy with cold and wet periods leading to uneven flowering and berry set resulting in lower yields. The rest of the growing season was dry and hot followed by much cooler temperatures in February with especially cool nights. Disease pressure was very low and the late start to harvest we had healthy grapes with small bunches and small berries. Harvest a little later than usual with very little rain problems. Similar, elegant vintage to 2017 with a lower acidity and little more fruit.

Harvest date: 05/03/2018 - 20/03/2018 @ 23,2 - 25,6 Balling.

### PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ max. 30°C. including pre fermentation and post fermentation soaks with regular punch downs for up to 15 days, depending on each parcel. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 35% new French oak was used from high quality coopers. Time in barrels 22 months with several rackings to gradually clarify the wine and assist maturation. Minimal use of sulphur and nothing else added. Bottled unfiltered by hand on the property.  
Bottling date: 23/01/2020 Production: 933 x 12 x 750ml; 150 x 1,5L; 20 x 3L.

### TASTING NOTES

Deep, youthful red colour. Bright red berry and dusty spice nose typical of the higher Helderberg slopes and some fynbos / herbaceous character. Intense, but fine and complex. Elegant, full, velvet textured palate with plenty of red berry, fruitcake and savory notes. Long dry finish. Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favorite. Drink 2022 to 2035.

### ANALYSIS

Alc. 14.70% SG. 1.7g/l TA 5.5g/l pH 3.66 VA 0.68 SO2 12free 56total