



DE TRAFFORD CHENIN BLANC 2020

Label by Rita Trafford
Prelude to a tapestry: An Adam and Eve Interpretation

VINEYARD BLOCKS

- 2 blocks 35 & 37 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Estcourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.
- 1 block (Keermont) 14 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 9 tons/ha.
- 1 block (Post House) 35 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Lightly irrigated at veraison.

VINTAGE CONDITIONS

A relatively easy growing season with moderate weather throughout, following a cold wet winter. An exceptionally warm early spring ensured a successful budburst and flowering with good even shoot growth. Above average rain at the end of October kept soil moisture optimum during the later hot summer. Gale force winds in January caused damage to some of our exposed mountainous vineyards, but not the lower lying Chenin Blanc. An excellent early harvest with full bodied, generous wines with intense, complex fruit flavours.

PRODUCTION

Grapes lightly crushed and allowed about 2 hours skin contact before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before 100% barrel fermentation with natural yeasts. All the wine was fermented and matured in 225ℓ, 400ℓ and 700ℓ casks for 10 months with lees stirred as necessary to complete fermentation. 10% new French oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 3/2/2021 (617 x 12 x 750ml; 200 x 1,5L)

TASTING NOTES

Light yellow, starw colour. Quince, lemon, honey and dusty apricot nose with floral aspects complimenting. Fruit a little more expressive than most, but a nice mineral aspect too. A layered substantial palate with dusty apricot flavours typical of our Chenins and the usual long, elegant finish. Excellent with most fish dishes, shellfish and sushi. Drink now to 2026.

ANALYSIS

ALC. 14.15 % SUGAR: 2.6g/l TA: 4.7g/l pH: 3.5 VA: 0.72 g/l SO₂ 9_{free} & 84_{total}