



## **DE TRAFFORD CHENIN BLANC 1998**

### **VINEYARD BLOCKS**

Unusual care has been taken to produce something special from our local workhorse variety. Relatively cool vineyard sites, old vines and careful picking and vinification are the keys here.

### **VINTAGE CONDITIONS**

Harvest date: 9 / 2 / 98 – 23 / 2 / 98 @ 24 – 24.8° balling.

### **PRODUCTION**

The wine was 100% barrel fermented in mostly used (15 % new American ) French oak barrels and left on the lees for 7 months to add a creamy richness to the ripe fruit. Bottled on the property with only a light fining and no filtration or cold stabilization.

### **TASTING NOTES**

### **ANALYSIS**

Alc. 14.59 Sugar 2.4 TA 6.2 VA 0.54 pH 3.44 SO2 22 - 93