



WINES (PTY) LTD

## DE TRAFFORD CABERNET SAUVIGNON 2016

### VINEYARD BLOCKS

1st block 22 year old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18hl/ha)

2nd block 17 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18hl/ha)

3rd block 13 year old vines on 7 wire vertical trellis. Clone CS169, 46 & 163 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 6 tons / ha (36hl/ha)

4<sup>th</sup> block 7 year old vines on 7 wire vertical trellis. Clone CS23 on R110 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 4 tons / ha. (24hl/ha)

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

### VINTAGE CONDITIONS

A difficult and challenging vintage. Winter started late, but we had enough cold to ensure good budbreak in spring. We had below average winter rain, but a good normal spring. An early hot summer with several heatwaves throughout the season meant lower growth and a smaller crop with small berries. The little bit of supplementary water we could apply (sooner than ever before) went a long way to help keep quality high. Harvest was our earliest ever, starting more than a week early. The hot weather and particularly warm evenings meant acidity was low and we had to pick earlier than usual. Thankfully cooler weather arrived in the middle of February, preserving the complex flavours to produce one off the best wines of the vintage.

Harvest date: 22/02/2016 - 10/03/2016 @ 22,5 - 25 Balling.

### PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 – 3 times a day for 15 days. 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. Bottled unfiltered by hand on the property.

Bottling date: 23/1/2018 Production: 803 x 12 x 750ml; 110 x 1,5L; 22 x 3L.

### TASTING NOTES

Lovely deep red colour.

Rich intense savoury fruitcake nose with a mix of black and red berries. Some tobacco, smoke, toast and cedar from the fine French oak.

Big, intense palate with surprisingly fine, soft tannins for such an intense young Cabernet Sauvignon. Long finish and loads of potential. Delicious with beef on the braai!

### ANALYSIS

Alc. 14.45% SG. 1.6g/l TA 5.1g/l pH 3.64 VA 0.70 SO<sub>2</sub> 14free 56total