



DE TRAFFORD CHENIN BLANC 1996

VINEYARD BLOCKS

1 block 20 year old vines on 3 wire trellis (opgeleide bosstok) - yield 7 tons / hectare
- picked early March 2nd block 10 year old vines on 3 wire trellis (canopy fairly well
managed, no leaf removal) - yield 9 tons / hectare - picked late February 3rd block
15% Chardonnay

VINTAGE CONDITIONS

Harvest date: 26/2/96 – 5/3/96 @ 22.2 – 24.5° balling.

PRODUCTION

Picking only early morning (before 9.00am), crushed lightly and allowed approx. 4
hours skin contact. Single pressing in small traditional basket press into settling tank
for 1 -2 days - SO₂ added. Transferred to 225 l barrels - mostly 3rd fill, 15% new
French oak. Barrel fermentation with natural yeasts only - max. temp. reached 24
degrees. Lees stirred every 2nd week reducing to about once a month. Maturation in
the barrel 7 months. Bentonite and isinglass fining prior to bottling unfiltered 27 / 9
/96.

Production - 150 cases.

TASTING NOTES

ANALYSIS

Alc. 13,7 TA 7,5 pH 3,34 VA 0,41 sug. 2,0 SO₂ 35 & 100