



DE TRAFFORD CABERNET SAUVIGNON 2019

VINEYARD BLOCKS

1st block 25-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)

2nd block 16-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 6 tons / ha (36hl/ha)

3rd block 10-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)

4th block 20-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. (18l/ha)

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

VINTAGE CONDITIONS

Winter rainfall was higher than previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray program throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

Harvest date: 21/02/2019 - 8/03/2019 @ 22,0 - 24,6 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: 11/01/2021 Production: 677 x 12 x 750ml; 150 x 1,5L; 10 x 3L.

TASTING NOTES

Medium deep red colour. Classic dark, blackcurrant, and fruitcake nose. Rich and complex. Soft, but substantial palate with polished tannins and the concentration you expect from prime Helderberg Mountain sites. Fruitcake, blackcurrant, tomato paste & herbal (fynbos) flavours carry through to a long finish. Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favorite. Drink 2024 to 2034.

ANALYSIS

Alc. 14.17% SG. 1.85g/l TA 5.43g/l 3.64pH 0.64VA SO2 10free 37total