



DE TRAFFORD CABERNET FRANC 2013

VINEYARD BLOCKS

Keermont Vineyard 60%

This site high up on the SW side of the Stellenbosch mountain 380m above sea level and looking across to the eastern side of the Helderberg and further afield across Cape Town to Table Mountain, just screamed out to be planted to Cabernet Franc. Cool, clayish, decomposed granite soils too exposed to wind for Merlot. Vertical trellis. 6 yr old vines. Clone CF623 on R110 rootstock.

Yield 5 tons/ha.

Mont Fleur Vineyard 40%

Steep sloping, north facing slope, 400m above sea level. New "Tip Top" vineyard. 10yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock. Vine density 5000 vines/ha with row widths 1.8m. Medium deep quite poor red Hutton soil of decomposed granite.

Yield 3 tons/ha

8% Merlot included

VINTAGE CONDITIONS

2013 vintage was characterized by extreme wind in late spring, which seriously reduced our crop and foliage for all our varieties, in particular the two Keermont blocks. The rest of the season was good with typical hot, dry weather during the harvest period. All the hand harvested and sorted grapes come into the cellar in perfect condition.

Harvest date: 27/2/13 to 20/3/13.

PRODUCTION

100% destemming and crushing by hand directly into small open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 – 4 times a day for 12 to 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 35% new French oak was used from high quality coopers. Time in barrels 19 months with several rackings to gradually clarify the wine. This wine was bottled unfiltered by hand on the property

Bottling date: 19 / 02 / 15

Production: 110 x 12 x 750ml

TASTING NOTES

Medium deep bright red youthful colour. Lovely red currant and leafy fynbos (herbal) complexity. Tobacco, spice and deeper red berry fruit flavours emerge with time in the glass. Edgy and flirting with greenness in a compelling way. Lean, linear palate so typical of great Cabernet Franc based wines. Ripe red fruits and complex spice, tobacco and herbal palate. Vibrant, long dry fresh finish. Best between 2017 and 2025. Recommended glassware: Spiegelau Bordeaux Magnum. Ideal with lamb, veal or sage butter pasta.

ANALYSIS

Alc. 14.70% SG. 1.1 g/l TA 5.1 g/l pH 3.69 VA 0.69 SO₂ 8free 40total