



WINES (PTY) LTD

A SINGLE VINEYARD wine from the beautiful Mont Fleur farm at the top of a dramatic valley between the Stellenbosch and Helderberg mountains. The Trafford family house, which is in the middle of the vineyard, appears on the label - drawn by former Architect David Trafford.

ELEVATION "393" 2014

This blended wine best reflects our magnificent vineyard site high up (393 metres) on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite - Hutton type. The vines are close planted (5000 to 7500 vines / ha.) with narrow rows. The best barrels were selected for this reserve wine:

Cabernet Sauvignon 43%

20yr old vines on vertical trellis. Clones CS337; CS359; CS27; CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

Syrah 29%

19yr old vines on vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 5 tons/ha (33 hl/ha)

Merlot 21%

11yr old vines on vertical trellis. Clone MO343 on 101-14 rootstock. 5 tons/ha (33 hl/ha)

Cabernet Franc 7%

11yr old vines on vertical trellis. Clone CF214 & CF1 on 101-14 rootstock. 3 tons/ha (18 hl/ha)

These yields equate to less than 1,2 kg fruit per vine, a key ingredient to fine wine.

VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate, healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate, refreshing style. Moderate temperatures and no rain over harvest meant the development of attractive fresh, fruity characters.

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins 12 - 15 days, with cap of skins punched down (pigeage) 1 - 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. Mostly new French oak used. Blending done after 9 months. Time in barrel 20 months, which included several rackings to gradually clarify the wine and assist maturation. Bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 20/11/2015 Production: 333 x 12 x 750ml, 60 x 1.5L, 6 x 3L

TASTING NOTES

Medium deep, bright red colour. Red berries, cherries and spicy tomato paste nose with a little fynbos character. Some blueberry and black currant too, with well integrated new French oak.

Bright red fruit and spice palate and a lovely fine texture. The rich, but refined berry fruit of Cabernet Sauvignon and Merlot make up the core with the wonderful spice of the Syrah and Cabernet Franc adding another dimension. Enjoy with duck, charcuterie and most roast meat. Drink now to 2030.

ANALYSIS

Alc. 14.83% SG 1.7 g/l TA 5.4 g/l pH 3.69 VA 0.66 SO₂ free 5 total 26