



## DE TRAFFORD CABERNET SAUVIGNON 2013

### VINEYARD BLOCKS

1st block 19 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. (18t/ha)

2nd block 16 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 2 tons / ha. (18t/ha)

3rd block 10 year old vines on 7 wire vertical trellis. Clone CS169 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 2 ton/ha (18t/ha)

10% Merlot incl.

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

### 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: 14/03/2013-26/03/2013 @ 23.0-24.1 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 23 months with several rackings to gradually clarify the wine and assist maturation. Bottled unfiltered by hand on the property.

Bottling date: 20/02/2015

Production: 271x12x750ml, 90x1.5L, 10x3L

### TASTING NOTES

Bright youthful medium deep red colour. Prominent spice and herbs on the nose with cherry and cassis fruit. Fine, austere youthful palate with nice liveliness in a more elegant style, typical of the vintage. Complex mix of cherry and blackcurrant fruit, spice and tobacco. Drinking well in 2017, but best between 2018 and 2025 with roast Karoo lamb! Ideal in Spiegelau Bordeaux Magnum glass or similar.

### ANALYSIS

Alc. 14.18% SG. 1.1g/l TA 5.3g/l pH 3.74 VA 0.69 SO2 9free 43total