



## DE TRAFFORD CWG PERSPECTIVE 2015

Sold exclusively on the Cape Winemakers Guild Auction in October 2017.

### MONT FLEUR VINEYARD

The best barrels of Merlot and Cabernet Sauvignon were chosen from wines produced from our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. The soil is a deep red decomposed granite – Hutton type. The vines are close planted (5000 vines / ha.) ensuring that each vine does not produce much more than 1kg.

#### Merlot 67%

21 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock  
Yield 3 tons/ha. (18hl/ha)

#### Cabernet Sauvignon 33%

21 yr old vines on 7 wire vertical trellis. Mix of 6 clones on 101-14 rootstock  
Yield 3 tons/ha. (18hl/ha)

### VINTAGE CONDITIONS

Good post 2014 harvest rains and an early cold, wet winter meant a good build-up of reserves and dormancy. Warm weather in August resulted in early and importantly even bud-break. The warm, dry, windy, summer kept growth moderate and sped up ripening by about 2 weeks. Our earliest yet – until 2016! Although fertility was good, bunches and berries were smaller than usual, contributing to the lower yield. The summer was warm to hot, but there were no real heatwaves during the critical ripening period, which with lower temperatures at night, ensured excellent flavour development and good pH and acidity. Despite such an early harvest, 2015 is emerging as one of the greatest ever.

Harvest dates: Merlot 18/2/15 @ 23°B & Cab.S. 2/3/15 @24°B

### PRODUCTION

Handpicked, 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins around 14 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.

Malolactic fermentation in the barrel. 100% new 225L French oak used for the first year before being blended and matured in a second fill 700L barrel for a further 9 months.

Bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 9/11/16

Total Production: 81 x 6 bottle (750ml) cases & 10 x 3 magnums.

### TASTING NOTES

Deep, bright red colour. Graphite, herbs and an intense dark berry nose with some creamy, nutty, cherry notes too. The palate has loads of fine tannin coated in delicious ripe fruit. Compact and long. Enjoy with slow roasted Karoo lamb. Best between 2020 and 2030.

### ANALYSIS

Alc. 14,94% Sugar. 2,7g/l TA 5,6g/l pH 3,64 VA 0,65g/l SO<sub>2</sub> free0 & total38ppm