



DE TRAFFORD CHENIN BLANC 2016

Label by Rita Trafford: Autumn Collection Silk Scarf

VINEYARD BLOCKS

- 1 block (Helderzicht) 32 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Lightly irrigated at veraison. Yield 5 tons/ha.
- 1 block (Lanrust) 36 year old bush vines. Foothills of the Helderberg 6km from False Bay. Sandy, gravelly Escourt soil. Lightly irrigated at veraison. Yield 6 tons/ha.
- 1 block (Keermont) 10 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 3,5 tons/ha.
4% Viognier & 4% Chenin Blanc 2015 included

VINTAGE CONDITIONS

A hot, dry vintage and our earliest ever. A smaller than average crop producing rich, concentrated fruit a little lacking in acidity. Accordingly we fermented a small portion of the Chenin Blanc on the skins and included 4% to add a little tannin to make up for the low acidity. (We never add acid, a common practice in all warmer climate regions in the world)

PRODUCTION

Grapes handpicked in the cool early mornings and lightly crushed and allowed 3 hours skin contact before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before **100 % barrel fermentation** with **natural yeasts**. All the wine was kept in 225l, 400l, and 700l barrels for 10 months with lees stirred 1 - 2 times a month initially. 12% new French oak used. No malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 19/12/2016

Production: 529 x 12 x 750ml; 50 x 1,5L; 10 x 3L

TASTING NOTES

Bright, medium yellow colour. (A little darker than usual due to the skin contact component) Beeswax and ripe lemon nose with hints of spice and dried apricot. Rich, expressive palate with a full creamy texture and complex flavours that linger on for some time. Should age with great interest many years. 2017 to 2026. Enjoy with poultry and lightly spicy seafood and vegetable dishes.

ANALYSIS

ALC. 14.21 % SUGAR: 1.8g/l TA: 4.2g/l pH: 3.71 VA: 0.62g/l SO₂: 4 free & 58 total