de Trafford
WINES (PTY) LTD

DE TRAFFORD CABERNET SAUVIGNON 2023

VINEYARD BLOCKS

1st block 14-year-old vines on 7 wire vertical trellis. Clone CS23 on R110 rootstock. Elevation 393 vineyard – high altitude Helderberg mountain slope. Soil deep red Hutton decomposed granite. Yield 7 tons / ha. (42hℓ/ha)
2nd block 20-year-old vines on 7 wire, vertical trellis. Clone CS46 & 163 on 101-14 rootstock. North facing neighbouring Keermont vineyard on Helderberg mountain slope. Soil deep red Hutton decomposed granite.
Yield 6 tons / ha (36hℓ/ha)
3rd block 7-year-old vines on 7 wire vertical trellis. Clone CS23; CS46 and CS191 on R110 rootstock. Elevation 393 vineyard – high altitude Helderberg mountain slope. Soil deep red decomposed granite. Yield 7 tons / ha. (42hℓ/ha)
4th block 8-year-old vines on 7 wire vertical trellis. Mix of clones on R110 rootstock. Gravelly (koffieklip) red Hutton soil on low lying Helderberg mountain site 8 km from the sea. Yield 6 tons / ha. (36hl/ha)
These yields equate to around 1,2kg of fruit per vine, arguably the threshold to produce GREAT wine!

VINTAGE CONDITIONS

Good winter conditions with sufficient rain and cold units up until the end of August 2022. Budbreak was slightly early due to a dry late winter. Mild and dry conditions followed with nice, even, moderate growth and disease pressure low. Berry and bunch size was also restricted leading to moderate yields and high quality. Thunderstorms and rain in December replenished soil moisture and provided a little boost to growth. We had to work hard in the vineyard to remove unwanted shoots and leaves around the bunch zone, ensuring enough soft dappled light got through to the bunches for good phenolic ripeness. The cool ripening period brought out the spice and herbal notes and fine tannins on the palate.
Harvest date: 27/2/23 & 15/3/23 @ 24 to 25 balling

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation at max. 29ºC. including pre fermentation and post fermentation soaks with regular punch downs for up to 15 days, depending on each parcel. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 30% new French oak was used from high quality coopers. Time in barrels 21 months with several rackings to gradually clarify the wine and assist maturation. Minimal use of sulphur and nothing else added. Bottled unfiltered by hand on the property.
Bottling date: 25/11/2024 Production: 1478 x 6 x 750ml; 200 x 1,5L; 15 x 3L.

TASTING NOTES

Bright medium deep red colour. Classic lead pencils and blackcurrant nose along with red berry, cinnamon and clove and a touch of herbal fynbos notes. Elegant and complex. A fine balance of vibrant soft tannins and acidity and restrained fruit on the palate. A lighter more elegant vintage than usual, but with that Helderberg intensity and will still develop well over decades. Long complex finish. Drink 2027 to 2038. Delicious with most red meat dishes, but unbeatable with a slow roasted Karoo lamb.

ANALYSIS

Alc. 14.67% SG. 2.0g/l TA 5.1g/l 3.71pH 0.59VA SO2 23free 72total

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