

DE TRAFFORD CABERNET SAUVIGNON 2021

VINEYARD BLOCKS

1st block 27-year-old vines on 7 wire vertical trellis. Mix of 3 different clones on 101-14 rootstock. Elevation 393 vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18hl/ha)

2nd block 18-year-old vines on 7 wire vertical trellis. Clone CS169, 46 & 163 on 101-14 rootstock. North facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 6 tons / ha (36hl/ha)

3rd block 12-year-old vines on 7 wire vertical trellis. Clone CS23 on R110 rootstock. Elevation 393 vineyard – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 7 tons / ha. (42hl/ha)

These yields equate to around 1,2kg of fruit per vine, arguably the threshold to produce GREAT wine!

VINTAGE CONDITIONS

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and pHs

Harvest date: 2/3/21 to 24/3/21 @ 22.8 – 25.3° Balling.

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation at max. 29°C. 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. 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. Minimal use of sulphur and nothing else added. Bottled unfiltered by hand on the property.

Bottling date: 22/02/2023 Production: 906 x 6 x 750ml; 100 x 1,5L.

TASTING NOTES

Lovely deep red colour.

Rich intense savoury fruitcake nose with a mix of black and red berries. Some tobacco, smoked meat, toast and cedar from the fine French oak.

Big, intense palate with fine, soft tannins and a delicious long, complex finish. Loads of potential for further development. Drink 2026 to 2036. Enjoy with rare grilled beef on the braai.

ANALYSIS

Alc. 14.98% SG. 1.4g/l TA 5.2g/l 3.69pH 0.66VA SO2 25free 67total