



DE TRAFFORD CABERNET SAUVIGNON 2010

VINEYARD BLOCKS

1st block 16 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. (18hl/ha)

2nd block 13 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 3 tons / ha. (18hl/ha)

3rd block 22 year old vines on 4 wire vertical trellis. Clone CS46A on 101-14 rootstock. Soil shallow gravelly red Hutton decomposed granite. On low lying Helderberg mountain site.

Yield 3.5 tons / ha. (21hl/ha)

4th block 7 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 3 ton/ha (18hl/ha)

7% Merlot and 3% Cabernet Franc incl.

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

VINTAGE CONDITIONS

A cool, overcast, rainy spring led to poor fruit set and smaller, looser bunches. Very strong winds shortly before most of the Cabernet Sauvignon began flowering meant we had some physical damage a reduced crop – though less than most of our other varieties. The small crop contributed to faster ripening with very ripe grapes of great intensity. A hot, dry harvest, producing big wines comparable to 2000 - which is drinking beautifully now.

Harvest date: 8 / 3 / 10 – 18 / 3 / 10 @ 23.5 – 26.4° Balling.

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 31°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. 40% 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: 15 / 02 / 12

Production: 670 x 12 x 750ml

TASTING NOTES

Deep, dark red colour. Cassis & blackberry nose with attractive cedary, lead pencil and spicy oak aromas. Rich, tannic palate hiding a lot of intense fine fruit that opens up in the glass (or with decanting). Exceptional maturation potential. Drink 2017 to 2024. Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favorite.

ANALYSIS

Alc. 15.78% SG. 3.2 TA 5.5 pH 3.74 VA 0.68 SO₂ 5free 33total (lower than some organic wine)