de Trafford

WINES (PTY) LTD

STRAW WINE 2022

VIN DE PAILLE – CHENIN BLANC

The first of its kind in South Africa.
This is now our twenty fifth year of producing this treasured wine.
This is the first year we used some fabulous fruit from our SIJNN vineyard in Malgas.

VINEYARD BLOCKS

1 block (Keermont) 16 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 7 tons/ha.
1 block (Post House) 38 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Lightly irrigated at veraison.
1 block Sijnn, Malgas 12 year old bush vines. Round pudding stones over schist. Yield 4 tons/ha.

VINTAGE CONDITIONS

Ideal winter conditions with sufficient rain and cold units up until the end of August 2021. Excellent budbreak about 7 days later than usual resulting in nice even growth. A very hot and dry January was quite a shock to many vineyards, but our old Chenin vines in deep soils managed this period well. February was cooler with a little relieving rain. Higher yields, but all in good balance and picked in perfect condition. In Malgas the season was more moderate with perfect small clean berries – ideal!
Harvest date: 10/2/22 - 22/2/22 @ 20,6 to 24,2 balling

PRODUCTION

The grapes were picked at optimum ripeness and laid out on drying racks in 70% shade for about 3 weeks. This allows the grapes to concentrate sugars, acids and flavours, before re-harvesting in the cool mornings. Fermented with natural yeasts and matured for 38 months using 33% new 225L French oak barrels. Racked while in barrel to remove heavy sediment.
Bottling date: 26/6/2025 Production: 279 cases (6 x 375 ml)

TASTING NOTES

Attractive deep yellow, light gold colour. Intense burnt honey, dried ginger, apricot, marzipan and lychee skin nose.
The palate is sweet and concentrated with enough acidity and oak tannins to compliment and deliver a long, lingering finish with a delicious nuttiness towards the end. Delicious with hard cheese, pate', biscotti, orange rind cake, various nuts and slightly tart fruit desserts. Or a dessert all on its own - a real treat after the meal!

ANALYSIS

Alc. 11.5% Sug. 256 g/l TA 6.79g/l pH 3.79 VA 1.71g/l SO_2 free & total mg/l

These are naturally made, living wines which may deposit a sediment and / or tartrate crystals. Keep below 18°C to avoid the possibility of re-fermentation.

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