



DE TRAFFORD SKIN MACERATED CHENIN BLANC 2022

Label by Rita Trafford: Silk Scarf – "Under my Skin"



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VINEYARD BLOCKS

- 2 blocks 37 & 39 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Escourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.
- 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 9 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.

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. Early spring was cool and dry and then became cooler and wetter with 123mm in October. This provided vigorous canopies and high fungal disease pressure which was well managed by our growers. 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. Slightly higher yields, but all in good balance and picked in perfect condition.

Harvest date: 10/2/22 - 22/2/22 @ 20,6 to 24,2 balling

PRODUCTION

Picked at normal optimum ripeness and slightly later than our barrel fermented Chenin Blanc. Destemmed and crushed, open top fermented with regular punch downs for 1 week. All-natural yeast fermented and nothing other than a little SO₂ added. The tank was pressed just before the end of fermentation so that it could finish fermenting and go through malolactic fermentation in barrel. Barrel maturation in 400L French oak for 10 months. Bottled unfiltered by hand on the property.

Bottling date: 13/1/23 (156 x 6 x 750ml)

TASTING NOTES

Deep, slightly cloudy, yellow colour. Complex, intriguing mead like honey, dried pineapple, lemon rind, marzipan and salted butter on the nose. The skin ferment highlights so many of the delicious Chenin Blanc flavours. The generous full-bodied palate loaded with fruit intensity is balanced by the fine tannin structure, a fine thread of acidity and barrel fermentation notes. Long, complex, dry finish. Serve a little warmer than most white wines and cooler than a red – about 15C. Drink now to 2032. A great wine to enjoy with food. Delicious with seared tuna, creamed goats cheese on toast or roast chicken.

ANALYSIS

Alc. 13.99% Sugar 1.2g/l pH 3.77 TA 4.4g/l VA 0.56g/l SO₂ 0free 30total mg/l

