

DE TRAFFORD CWG PERSPECTIVE 2017

Sold exclusively on the Cape Winemakers Guild Auction in October 2019.

MONT FLEUR VINEYARD

The best barrels of Merlot and Cabernet Sauvignon were chosen from wines produced from our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. The soil is a deep red decomposed granite – Hutton type. The vines are close planted (5000 vines / ha.) ensuring that each vine does not produce much more than 1kg.

Cabernet Franc 36%

12 yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock.
Yield 4 tons/h (24hℓ/ha)

Merlot 32%

12 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock
Yield 5 tons/ha. (30hℓ/ha)

Cabernet Sauvignon 32%

22 yr old vines on 7 wire vertical trellis. Mix of 6 clones on 101-14 rootstock
Yield 3 tons/ha. (18hℓ/ha)

VINTAGE CONDITIONS

An exceptional vintage. Following the hot and dry 2016 season, berries were particularly small and the vineyards very healthy, with adequate, balanced growth. Ideal cooler weather during harvest time with cool nights and no substantial heatwaves. An elegant, promising vintage, similar to 2007. Harvest dates: Cabernet Franc 20/2/17 @ 25°B Merlot 10/2/17 @ 25°B & Cab.S. 8/3/17 @ 24°B

PRODUCTION

Handpicked, 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins around 14 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with a single pressing from our traditional basket press.

Malolactic fermentation in the barrel. 100% new 225L French oak used for the first year before being blended and matured in a second fill 700L barrel for a further 9 months.

Bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 9/11/16

Total Production: 90 x 6 bottle (750mℓ) cases & 12 x 3 magnums.

TASTING NOTES

Deep, bright red colour. Dark berry and cherry nose with graphite, herbs, chalk and cedar notes. Tightly structured, elegant palate with fine tannins and well balanced fruit and savoury aspects. Best between 2023 and 2032.

ANALYSIS

Alc. 14,86% Sugar. 1,4g/l TA 5,2g/l pH 3,57 VA 0,57g/l SO₂ free14 & total38ppm

DAVID TRAFFORD