



DE TRAFFORD CABERNET FRANC 2014

VINEYARD BLOCKS

Keermont Vineyard 50%

This site high up on the SW side of the Stellenbosch mountain 380m above sea level and looking across to the eastern side of the Helderberg and further afield across Cape Town to Table Mountain, just screamed out to be planted to Cabernet Franc. Cool, clayish, decomposed granite soils too exposed to wind for Merlot. Vertical trellis. 7 yr old vines. Clone CF623 on R110 rootstock. Yield 3 tons/ha.

Mont Fleur Vineyard 50%

Steep sloping, north facing slope, 400m above sea level. New "Tip Top" vineyard. 11yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock. Vine density 5000 vines/ha with row widths 1.8m. Medium deep quite poor red Hutton soil of decomposed granite. Yield 3 tons/ha

VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays, mostly copper and sulphur, kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate fresh style. Moderate temperatures and no rain over harvest meant the development of an elegant fruit character. All the hand harvested and sorted grapes come into the cellar in perfect condition. Harvest date: 25/2/14 to 18/3/14.

PRODUCTION

100% destemming and crushing by hand directly into small open top fermentation tanks. Spontaneous natural yeast fermentation @ 29°C with the cap of skins punched down 2 – 3 times a day for 12 to 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 35% new French oak was used from high quality coopers. Time in barrels 19 months with several rackings to gradually clarify the wine. This wine was bottled unfiltered by hand on the property

Bottling date: 5 / 11 / 15 Production: 90 x 12 x 750ml

TASTING NOTES

Medium deep red colour. Attractive bright red berries on the nose with typical spicy, dry leaf Cabernet Franc notes. A subtle dusty cedar from the barrel maturation adds complexity. Soft bright red fruit on palate with nice ripeness and an elegant understated structure. Drink young to enjoy the fresh red fruit character, but should keep at least 10 years.

ANALYSIS

Alc. 14.97% SG. 2.5g/l TA 5.7g/l 3.64pH 0.78VA SO₂ 7free 30total