



## DE TRAFFORD CWG CHENIN BLANC S16 2024

This is only the fourth Cape Winemakers Guild Auction Chenin Blanc since our first edition in 2003.

### VINEYARD BLOCKS

Sourced from a wonderful 1 hectare block of 41 year old bush vines in the Bottelary Hills, Stellenbosch. Deep gravelly ("koffieklip") Tukulu and Estcourt soil with 15 to 25% clay in the subsoil. Yield 6 tons/ha. We have been working with this block since 2019, owned and meticulously farmed and cared for by the multi-generational du Bois family with assistance from the talented Jaco Engelbrecht viticulturist.

### VINTAGE CONDITIONS

A cold and wet autumn of 2023 continued throughout winter with more than enough cold units to ensure even bud break in spring. Above average winter rain and even some flooding in some parts of Stellenbosch. August was warm and stimulated early budding. A cold and wet spring followed slowing growth and making canopy management a little easier. Strong winds at times during flowering and throughout the growing season reduced the crop size significantly. Apart from early spring, disease pressure was low. The summer and harvest period was hot and dry producing high quality, concentrated fruit.

Harvest date: 8/2/24 @ 22,2 balling

### PRODUCTION

Grapes lightly crushed and allowed about 2 hours skin contact before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before 100% barrel fermentation with natural yeasts. Fermented and matured in two neutral 225l French oak barrels for 10 months with lees stirred as necessary to complete fermentation. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 11/12/2024 (94 x 6 x 750ml)

### TASTING NOTES

Attractive green tinged, light gold colour. The nose offers nutty aromas intertwined with dried peach, ginger, lemon, and subtle herbal nuances. The palate is rather restrained and nuanced at this youthful stage, with mineral intensity to the fore, complemented with ripe stone fruit, leading to a long, nutty finish.  
Drink now to 2035.

### ANALYSIS

ALC. 13.78% SUGAR: 1.7g/l TA: 4,8g/l pH: 3.51 VA: 0.85 g/l SO<sub>2</sub> 3<sub>free</sub> & 70<sub>total</sub>

