



DE TRAFFORD CHENIN BLANC 2019

Label by Rita Trafford: "Helichrysum Dreaming"

VINEYARD BLOCKS

- 2 blocks 34 & 36 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) 13 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) 34 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.

VINTAGE CONDITIONS

Winter rainfall was higher than previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray programme throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

Harvest date: 31/1/19 to 19/2/19 @ 20,6 – 24,5 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. All the wine was fermented and matured in 225ℓ, 400ℓ and 700ℓ casks for 10 months with lees stirred as necessary to complete fermentation. 10% new French oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay.

Bottled unfiltered on the property by hand.

Bottling date: 13/2/2020 (799 x 12 x 750ml; 200 x 1,5L)

TASTING NOTES

Straw yellow colour. Peach and apricot nose with lemon, honey and floral aspects complimenting. A little less expressive than the 2018 at this stage in a more typical, restrained De Trafford style.

Complex, substantial palate. Fresh, elegant and restrained, but with power and length. Opens up with time in the glass or a decant. Excellent with most fish dishes, shellfish and sushi. Drink now to 2029.

ANALYSIS

ALC. 14.10 % SUGAR: 1.6g/l TA: 4.9g/l pH: 3.47 VA: 0.65 g/l SO₂ 5_{free} & 53_{total}