



WINES (PTY) LTD

DE TRAFFORD CABERNET SAUVIGNON 2017

VINEYARD BLOCKS

1st block 23 year old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18t/ha)

2nd block 18 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18t/ha)

3rd block 14 year old vines on 7 wire vertical trellis. Clone CS169, 46 & 163 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 7 tons / ha (42t/ha)

4th block 8 year old vines on 7 wire vertical trellis. Clone CS23 on R110 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 4 tons / ha. (24t/ha)

These yields equate to around 1,2kg of fruit per vine, arguably the threshold for the production of GREAT wine!

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 date: 27/02/2017 - 13/03/2017 @ 23 - 25,3 Balling.

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ max. 30°C. including pre fermentation and post fermentation soaks with regular punch downs for up to 15 days, depending on each parcel. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 35% new French oak was used from high quality coopers. Time in barrels 22 months with several rackings to gradually clarify the wine and assist maturation. Minimal use of sulphur and nothing else added. Bottled unfiltered by hand on the property.

Bottling date: 9/1/2019 Production: 958 x 12 x 750ml; 150 x 1,5L; 12 x 3L.

TASTING NOTES

Medium deep, youthful red colour. Bright red berry and dusty spice nose typical of the higher Helderberg slopes and some fynbos / herbaceous character. Intense, but fine and complex. Elegant, structured palate with plenty of red berry, spice and nuts. Long dry finish. Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favorite. Drink 2021 to 2035.

ANALYSIS

Alc. 14.88% SG. 1.9g/l TA 5.1g/l pH 3.66 VA 0.62 SO₂ 11free 39total