de Trafford

WINES (PTY) LTD

DE TRAFFORD CABERNET FRANC 2023

VINEYARD BLOCKS

This Keermont 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. 16 yr old vines. Clone CF214 on 101-14 rootstock. Yield 6 tons/ha. Also, a little fruit from our Elevation 393 vineyard.

VINTAGE CONDITIONS

Good winter conditions with sufficient rain and cold units up until the end of August 2022. Budbreak was slightly early due to the late winter / early spring being a bit drier than usual. Mild and dry conditions followed with nice, even, moderate growth and disease pressure low. Berry and bunch size was also restricted leading to moderate yields and high quality. Thunderstorms and rain in December replenished soil moisture and provided a little boost to growth. We had to work hard in the vineyard to remove unwanted shoots and leaves around the bunch zone, ensuring enough soft dappled light got through to the bunches for good phenolic ripeness. The cool ripening period brought out the spice and herbal notes and fine tannins on the palate.
Harvest date: 15/2/23 - 24/2/23 @ 24,6 to 24,8 balling

PRODUCTION

100% destemming and crushing by hand directly into small open top fermentation tanks. Spontaneous natural yeast fermentation @ 29ºC with the cap of skins punched down 2 – 3 times a day for 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 18 months with several rackings to gradually clarify the wine. This wine was bottled unfiltered by hand on the property.
Bottling date: 4/09/24 Production: 96 x 6 x 750mℓ

TASTING NOTES

Bright medium deep red colour. Hauntingly restrained bright red berry nose hiding behind an array of herbal notes and plenty of fine spice too. The palate shows the same red berry fruit held in a satin glove of tannin and natural acidity with the spices and herbs adding a little magic. A wine of real restraint and finesse. We recommend drinking it young to enjoy the vibrant energy and balance, although it will most likely develop to be a fine specimen at 15 to 20 years old too.
Enjoy with subtle red meat dishes like veal, pasta or simply on its own.

ANALYSIS

Alc. 14.83% SG. 1.0g/ℓ TA 5.5g/ℓ pH 3.40 VA 0.48 SO_2 10 free 49 total

Mont Fleur PO Box 495 Stellenbosch 7599 Tel/Fax 021 8801611 info@detrafford.co.za www.detrafford.co.za
Reg No:2002/025139/07 Director: D.A. Trafford