



DE TRAFFORD CWG 2000

MONT FLEUR VINEYARD

The best barrels of Cabernet Franc; Merlot and Cabernet Sauvignon were chosen from wines produced from our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. The soil is a deep red decomposed granite – Hutton type. The vines are close planted (5000 to 7500 vines / hect.)

Cabernet Franc 34%

6 yr old vines on 5 wire vertical trellis. Clone CF1 on 101-14 rootstock.

Cabernet Sauvignon 33%

6 yr old vines on 5 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock.

Merlot 33%

6 yr old vines on 5 wire vertical trellis. Clone MO181 on R99 rootstock

VINTAGE CONDITIONS

A hot,dry summer. The harvest was early with very ripe, healthy grapes producing big wines with high alcohols.

Harvest date : 19 / 2 / 00 - 28 / 2 / 00

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters.

Spontaneous natural yeast fermentation @ max. temp. 31°C - 33°C. Time on skins

9 - 11 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wine undergo malolactic fermentation in the barrel. This helps to integrate the new oak and fix colour and flavour compounds. Mostly new French oak used. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfined or unfiltered, on the property. Bottling date : 4 / 10 / 01.

Production : 148 x 6 bottle cases

TASTING NOTES

The perfectly ripe fruit shows in the deep colour and intense, complex nose. Rich, opulent with a long soft tannin finish. Long finish. Probably best between 2004 and 2014. Ideal with rich, roasted or grilled red meat dishes.

ANALYSIS

Alc. 15.55 SG. 2.2 TA 5.1 pH 3.47 VA 0.68 SO2 17 & 54