



DE TRAFFORD OLD TRAFFORD 2014

Cinsaut 47% WO Darling; Cabernet Sauvignon 33% & Syrah 20% WO Stellenbosch

VINEYARD BLOCK

The Cinsaut is from a magnificent old bush vine vineyard in Darling, the cooler coastal side of the Swartland. Part of a he farm, meticulously farmed by a great character called "Boetie". (Referred to as "Darling Boetie"!)

Yield approx. 4 tons / ha. The Cabernet Sauvignon and Syrah from our neighbouring Keermont vineyard on the slopes of the Helderberg, Stellenbosch. Both similar decomposed granite soil typical of the area.

VINTAGE CONDITIONS

A very good, cold wet winter in Stellenbosch ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate fresh style. Moderate temperatures and no rain over harvest meant the development of attractive fresh fruity characters. Harvest started about 2 weeks later than usual. The Darling grapes in the Swartland benefitted from the wetter than usual growing season and was an excellent vintage for the Cinsaut.

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small open top fermentation tanks. Spontaneous **natural yeast** fermentation @ max. 27deg. with the cap of skins punched down manually 2 - 3 times a day for 10 days. Wine drained directly to barrels together with single pressing from basket press. We used a small amount of whole bunch in the Cinsaut and Syrah.

Time in barrel 21 months in old French oak barrels. 50% in a single 700L old oak barrel for the last 12 months after blending.

This wine was bottled unfinned and unfiltered by hand.

Bottling date: 25 / 11 / 15.

Production: 142 x 12 x 750ml

TASTING NOTES

Vibrant medium ruby red colour. Lovely lifted spice and wild fruit nose. Very expressive. Soft easy drinking palate with nice vibrancy and some youthful tension. Loads of flavours already dancing across the palate to a refreshing dusty dry finish. Fascinating to see how this wine will develop, but why wait? Probably best between 2017 and 2016. Enjoy in a Zalto Burgundy glass or something similar with just about any food, even a Vegan dish!

ANALYSIS

Alc. 14.24 SG. 1.4g/l TA 4.9g/l pH 3.75 VA 0.66 SO₂ 16^{free} & 50^{total}