WINES (PTY) LTD

DE TRAFFORD CHENIN BLANC RESERVA 2022

Label artwork by Rita Trafford
Rita_trafford_textiles

VINEYARD BLOCKS

2 blocks 37 & 39 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Estcourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.
1 block (Keermont) 16 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 10 tons/ha.
1 block (Post House) 37 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. Unirrigated.

VINTAGE CONDITIONS

Ideal winter conditions with sufficient rain and cold units up until the end of August 2021. Excellent budbreak about 7 days later than usual resulting in nice even growth. Early spring was cool and dry and then became cooler and wetter with 123mm in October. This provided vigorous canopies and high fungal disease pressure which was well managed by our growers. A very hot and dry January was quite a shock to many vineyards, but our old Chenin vines in deep soils managed this period well. February was cooler with a little relieving rain. Slightly higher yields, but all in really good balance and picked in perfect condition.
Harvest date: 10/2/22 - 22/2/22 @ 20,6 to 24,2 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**.** Fermented and matured in 400ℓ and 700ℓ casks for 21 months with lees stirred as necessary to complete fermentation. No new oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 7/12/23 (452 x 6 x 750ml)

TASTING NOTES

Lovely straw / yellow colour. Nutty lemon and lime nose with some dried apricot and toasted oats complexity from the long barrel ageing. Restrained, fine and complex. Refined, complex palate with layers of flavours from the 22 months long fine lees contact. Nice depth and texture with a long dusty finish. The extra maturity in barrel means it's great to drink now, but stable enough to last at least 10 years. Ideal with lightly spicy fish and shellfish or poultry dishes.

ANALYSIS

ALC. 13.92% SUGAR: 3.0g/l TA: 6.2g/l pH: 3.27 VA: 0.92 g/l SO_2 0 $_{free}$ & 67 $_{total}$

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