



DE TRAFFORD SKIN CONTACT CHENIN BLANC 2018

Label by Rita Trafford: Silk Scarf – "Under my Skin".

VINEYARD BLOCKS

- 1 block (Helderzicht) 34 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Lightly irrigated at veraison. Yield 4 tons/ha.
- 1 block (Keermont) 12 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 7 tons/ha.
- 1 block (Post House) 34 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. Lightly irrigated at veraison.

VINTAGE CONDITIONS

Another excellent vintage to follow 2017 after 2 years of drought. Winter started a bit late, but was cold enough to get dormancy off to a good start. Bud break started late as winter dragged on into September. The early growing season was windy with cold and wet periods leading to uneven flowering and berry set resulting in lower yields. The rest of the growing season was dry and hot followed by much cooler temperatures in February with especially cool nights. We had healthy grapes with small bunches and small berries. Harvest was a little later than usual.

PRODUCTION

Our first attempt at producing this intriguing type of wine after many years of consideration. We produced 3 barrels with different techniques. Picked at normal optimum ripeness and slightly later than our barrel fermented Chenin Blanc. Barrel 1 – destem and crush, open top ferment with regular punch downs for 1 week. Barrel 2 – whole bunch ferment for 4 weeks. Barrel 3 – as barrel 1, but less time on skins. Although Barrel 3 was the least interesting, it complimented barrel 2 which was very tannic. All natural yeast fermented and nothing other than a little SO₂ added. All three barrels went through malolactic fermentation. We blended the wines after a year and allowed a further 7 months maturation to refine the tannins before bottling unfiltered by hand on the property.

Bottling date: 4/10/2019 (120 x 12 x 750ml)

TASTING NOTES

Lovely deep yellow, gold tinged colour. Slightly cloudy. Complex, intriguing buttery, dusty peach with a little burnt honey and salted nuts. A thread of lime adds freshness. It's amazing how the skin ferment highlights so many delicious Chenin flavours that really come to the fore on the palate. The refined tannic structure balances the intense fruit and richness. Long, complex, dry finish. Serve a little warmer than a white and cooler than a red. About 15°C. A little cooler in summer and a bit warmer in winter.

ANALYSIS

Alc. 13,89% Sugar 2,7g/l pH 3,58 TA 5,0 VA 0,9g/l SO₂ free 6mg/l total 69mg/l