



WINES (PTY) LTD

DE TRAFFORD CABERNET SAUVIGNON 2015

VINEYARD BLOCKS

1st block 21 year old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18hl/ha)

2nd block 16 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18hl/ha)

3rd block 12 year old vines on 7 wire vertical trellis. Clone CS169, 46 & 163 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 4 tons / ha (25hl/ha)

These yields equate to around 1kg of fruit per vine, arguably the threshold for the production of GREAT wine!

VINTAGE CONDITIONS

Good post 2014 harvest rains and an early cold, wet winter meant a good build-up of reserves and dormancy. Warm weather in August resulted in early and importantly even bud-break. The warm, dry windy summer kept growth moderate and sped up ripening by about 2 weeks, as well as ensuring no health problems. Although fertility was good, bunches and berries were smaller than usual, contributing to the lower yield. The summer was warm to hot, but there were no real heatwaves during the critical ripening period, which with lower temperatures at night, ensured excellent flavour development and good pH and acidity. Despite such an early harvest, 2015 is emerging as one of the best ever harvests.

Harvest date: 23/02/2015-3/03/2015 @ 24 - 25.4 Balling.

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 – 3 times a day for 15 days. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 35% new French oak was used from high quality coopers. Time in barrels 22 months with several rackings to gradually clarify the wine and assist maturation. Bottled unfiltered by hand on the property.

Bottling date: 27/1/2016

Production: 670 x 12 x 750ml; 30 x 1,5L; 10 x 3L.

TASTING NOTES

Impressive, deep red colour.

Rich intense nutty fruitcake nose with a mix of black and red wild berries. Some tobacco, smoke, toast and some cedar from the fine French oak.

Big, intense palate with thick, broad tannins, though still quite fine. Long finish and loads of potential.

Delicious with a thick chunk of free-range beef.

ANALYSIS

Alc. 15.33% SG. 2.1g/l TA 5.3g/l pH 3.79 VA 0.77 SO₂ 15free 43total