de Trafford
WINES (PTY) LTD

DE TRAFFORD CWG CABERNET SAUVIGNON 2024

Produced exclusively for the Cape Winemakers Guild Auction 2026.

VINEYARD

Our Elevation 393 Cabernet Sauvignon vineyard 393m above sea level on the eastern slopes of the Helderberg Mountain, Stellenbosch. One block was planted in 2011 and the other 2016. We have replanted 90% of our vineyard to ensure we remain virus free. Something that is easier to achieve in our isolated site high in the mountains. The addition of 15% Cinsault from a small block of bush vines at the top of the same vineyard. Our vineyard has narrow rows and a high planting density, which along with low yields and farming close to nature gives us intense wines with structure to age for decades and a unique charm.

VINTAGE CONDITIONS

A cold and wet autumn of 2023 continued throughout winter with more than enough cold units to ensure even bud break in spring. Above average winter rain and even some flooding lower down the valley. August was warm and stimulated early budding. A cold and wet spring followed slowing growth and making canopy management a little easier. Strong winds at times during flowering and throughout the growing season reduced the crop size significantly. Apart from early spring, disease pressure was low. The summer and harvest period was hot and dry producing high quality, concentrated fruit.
Harvest date: 25/2/24 @ 23,4 balling

PRODUCTION

100% destemming and crushing by hand directly into small open top fermentation tanks. Spontaneous natural yeast fermentation at max. 27ºC. including pre fermentation and post fermentation soaks with regular punch downs for up to 15 days. One of the two barrels was co-fermented with cinsault and the other 100% Cabernet Sauvignon. Malolactic fermentation in 100% new French oak from high-quality coopers. Time in barrels 20 months with several rackings to gradually clarify the wine and assist maturation. Minimal use of sulphur and nothing else added. Bottled unfiltered by hand on the property.
Bottling date: 24/11/2025 Production: 92 x 6 x 750ml.

TASTING NOTES

This special wine shows a bright dark red colour, with an intense nose of blackcurrant and red berries, lifted by spicy new oak notes. It also reveals some subtle fruitcake and herbaceous fynbos character. The palate is youthful and structured, designed for long-term ageing, with a dusty texture and a long finish. Try and keep, to drink 2034 to 2050. Enjoy with various intensely flavoured red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favourite of mine.

ANALYSIS

Alc. 15.04% SG. 2.1g/l TA 6.4g/l 3.43pH 0.71VA SO2 14free 51total

DAVID TRAFFORD
A Cape Winemakers Guild member since 2000.

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