



DE TRAFFORD CHENIN BLANC 2022

Label by Rita Trafford

 [Rita_trafford_textiles](https://www.instagram.com/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 5 wire basic trellis. More like uplifted bush vines. 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

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. All the wine was fermented and matured in 225ℓ, 400ℓ and 700ℓ casks for 10 months with lees stirred as necessary to complete fermentation. 10% new French oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 11/1/2023 (1120 x 6 x 750ml; 200 x 1,5L; 10 x 5L)

TASTING NOTES

Bright yellow colour. A rich range of fruit on the nose including quince, apple tart and apricots along with some honey, flint and mint. Full complex palate packed with flavours suggested on the nose. Enough structure to carry the wine to a long finish. Drink now to 2032. Ideal with most seafood dishes and lightly spiced chicken. The richness and intensity of the wine can handle a little spice.

ANALYSIS

ALC. 14.04% SUGAR: 2.4g/l TA: 4.4g/l pH: 3.62 VA: 0.55 g/l SO₂ 0_{free} & 63_{total}