



WINES (PTY) LTD

A SINGLE VINEYARD wine from the beautiful Mont Fleur farm set at the top of a dramatic valley above Stellenbosch, 393 metres up between the **Stellenbosch** and **Helderberg** mountains. The property is owned and run by the Trafford family with a small team of dedicated workers. An elevation of the family house, which is the middle of the vineyard, appears on the label - drawn by former Architect David Trafford.

### **ELEVATION “393” 2011**

#### **MONT FLEUR VINEYARD**

This blended wine best reflects our magnificent vineyard site high up (393 metres) on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite - Hutton type. The vines are close planted (5000 to 7500 vines / ha.) The best barrels were selected for this reserve wine:

#### **Cabernet Sauvignon 56%**

17 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

#### **Merlot 22%**

17 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock. 4 tons/ha (29 hl/ha)

#### **Shiraz 22%**

16 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 4 tons/ha (29 hl/ha)

These yields equate to less than 1 kg fruit per vine, a key ingredient to fine wine.

#### **VINTAGE CONDITIONS**

We had a late 2010 winter with a little below average rainfall, but cold enough in May to ensure even bud-break in spring. The growing season was cool with some regular rainfall, which made up for the drier winter. Flowering was good and although December was very windy (most in 42 years), we had no damage and a normal healthy crop of very good quality. The harvest period was very hot and dry, but we managed to get all the grapes to the cellar in the cool mornings at optimum ripeness. An intense, powerful vintage, ripe but balanced.

#### **PRODUCTION**

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C - 31°C. Time on skins 12 - 15 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. Mostly new French oak used.

Blending done after 9 months. Time in barrel 22 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 20/12/2012 Production: 204x12x750ml, 30x1.5L, 6x3L

#### **TASTING NOTES**

Medium deep red colour with a little sediment. Beguiling nose of rich blackberries, sweet forest floor and complex spices. As the wine opens up the typical cigarbox Cabernet character comes to the fore. Full, rich, soft and substantial palate with lingering flavours. Satin texture of finely evolved tannins. Drink 2018 to 2025. Enjoy with mushroom risotto or slow roasted beef.

#### **ANALYSIS**

Alc. 15.38% SG. 2.4g/l TA 5.3g/l pH 3.6 VA 0.7 SO<sub>2</sub> 6free 21total