



## **DE TRAFFORD CWG GLENROSA SYRAH 2021**

Sold exclusively on the Cape Winemakers Guild Auction 6 October 2023.

### **VINEYARD**

A single barrel from our "Tip Top Mont Fleur" vineyard planted in 2003. We identified a special pocket of Glenrosa soil after a detailed soil analysis of our Elevation 393 vineyard recently. We picked and vinified this parcel specifically for the Auction. Clone 470 (sourced from Cote Rotie) on 101-14 rootstock. 5000 vines / hect. High altitude (393m) Helderberg mountain NW facing slope. Steeply sloping terraced site with rocky, granitic based soil.  
Yield 5 tons / hect. (30hl/ha)

### **VINTAGE CONDITIONS**

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and pHs

Harvest date: 4 / 3 / 21 @ 23.6° Balling.

### **PRODUCTION**

Handpicking into 20 kg crates. Destemming and gentle crushing into 700L upright oak open top barrel. Some whole bunch and some hand destemmed whole berries included. Spontaneous natural yeast fermentation @ max. 27°C with the cap of skins punched down manually 1 - 2 times a day for 14 days. Wine drained directly to barrel together with single pressing from traditional basket press.

A single old French oak barrel matured for 21 months. This wine was bottled unfinned and unfiltered by hand.

Bottling date: 4/01/22

Production: 44 x 6 x 750ml

### **TASTING NOTES**

Bright medium-deep red colour. Pronounced spiciness and red berry fruit on the nose. Fine red fruit and spices on the palate with a unique creamy texture and long finish. Best between 2024 and 2033. Delicious with slow roasted pork belly and much else.

### **ANALYSIS**

Alc.14.35 SG. 1.6 TA 5.2 pH 3.62 VA 0.59 SO<sub>2</sub> 20<sup>free</sup> 63<sup>total</sup>