



DE TRAFFORD CABERNET SAUVIGNON 2022

VINEYARD BLOCKS

1st block 13-year-old vines on 7 wire vertical trellis. Clone CS23 on R110 rootstock. Elevation 393 vineyard – high altitude Helderberg mountain slope. Soil deep red Hutton decomposed granite.
Yield 7 tons / ha. (42hl/ha)

2nd block 19-year-old vines on 7 wire, vertical trellis. Clone CS46 & 163 on 101-14 rootstock. North facing neighbouring Keermont vineyard on Helderberg mountain slope. Soil deep red Hutton decomposed granite.
Yield 6 tons / ha (36hl/ha)

3rd block 6-year-old vines on 7 wire vertical trellis. Clone CS23; CS46 and CS191 on R110 rootstock. Elevation 393 vineyard – high altitude Helderberg mountain slope. Soil deep red decomposed granite.
Yield 7 tons / ha. (42hl/ha)

4th block 7-year-old vines on 7 wire vertical trellis. Mix of clones on R110 rootstock. Gravelly (koffieklip) red Hutton soil on low lying Helderberg mountain site 8 km from the sea. Yield 6 tons / ha. (36hl/ha)
These yields equate to around 1,2kg of fruit per vine, arguably the threshold to produce GREAT wine!

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 we managed well. A very hot and dry January was quite a shock to many vineyards, but our vines in deep soils managed this period well. February was cooler with a little relieving rain. Slightly higher yields, but all in good balance and picked in perfect condition.

Harvest date: 4/3/22 & 17/3/22 @ 23,3 & 25 balling

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation at max. 29°C. including pre fermentation and post fermentation soaks with regular punch downs for up to 15 days, depending on each parcel. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 30% new French oak was used from high quality coopers. Time in barrels 23 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: 6/02/2024 Production: 1665 x 6 x 750ml; 300 x 1,5L; 10 x 3L.

TASTING NOTES

Attractive deep red colour. Dense red berry and nutty blackcurrant nose. Helderberg mountain intensity with finesse. Rich and complex. Soft, but substantial palate with polished tannins and the concentration you expect from prime Helderberg Mountain sites. Fruitcake, blackcurrant & herbal (fynbos) flavours carry through to a long finish. Complex and layered but needs time to refine and become more seamless. Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favorite. Drink 2027 to 2040.

ANALYSIS

Alc. 14.88% SG. 1.09g/l TA 5.33g/l 3.66pH 0.73VA SO2 4free 56total

