



A SINGLE VINEYARD wine from the beautiful Mont Fleur farm at the top of a dramatic valley between the Stellenbosch and Helderberg mountains. The Trafford family house, which is in the middle of the vineyard, appears on the label - drawn by former Architect David Trafford.

### **ELEVATION “393” 2015**

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.) with narrow rows. The best barrels were selected for this reserve wine:

#### **Cabernet Sauvignon 46%**

21yr old vines on vertical trellis. Clones CS337; CS359; CS27; CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

#### **Syrah 27%**

20yr old vines on vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 5 tons/ha (33 hl/ha)

#### **Merlot 27%**

12yr old vines on vertical trellis. Clone MO343 on 101-14 rootstock. 5 tons/ha (33 hl/ha)

### **VINTAGE CONDITIONS**

Good post 2014 harvest rains and an early cold, wet winter meant a good build-up of reserves and dormancy. Warm weather in August resulted in early and importantly even bud-break. The warm, dry windy summer kept growth moderate and sped up ripening by about 2 weeks, as well as ensuring no health problems. Although fertility was good, bunches and berries were smaller than usual, contributing to the lower yield. The summer was warm to hot, but there were no real heatwaves during the critical ripening period, which with lower temperatures at night, ensured excellent flavour development and good pH and acidity. Despite such an early harvest, 2015 is emerging as one of the best ever harvests.

### **PRODUCTION**

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°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 20 months, which included several rackings to gradually clarify the wine and assist maturation. Bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 09/11/2016 Production: 246 x 12 x 750ml, 30 x 1.5L, 10 x 3L

### **TASTING NOTES**

Impressive, deep red, youthful colour at 7 years old.

Rich intense spicy fruitcake nose with a mix of black and red berries. Some fine tobacco, toast and cedar from the fine French oak.

Intense, concentrated palate with thick, broad tannins, though still fine. Long finish and loads of potential.

Delicious with a char grilled whole red cabbage with lamb fat drippings. Slow roasted lamb or a fine rib eye steak. Drink 2023 to 2035.

### **ANALYSIS**

Alc. 14.93% SG 1.7 g/l TA 5.2 g/l pH 3.63 VA 0.67 SO<sub>2</sub> free 7 total 31