



DE TRAFFORD CWG PERSPECTIVE 2012

Sold exclusively on the Cape Winemakers Guild Auction in October 2014.

MONT FLEUR VINEYARD

The best barrels of Merlot and Cabernet Sauvignon were chosen from wines produced from our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. The soil is a deep red decomposed granite – Hutton type. The vines are close planted (5000 vines / ha.) ensuring that each vine does not produce much more than 1kg.

Merlot 67% **INCORRECT ?**

21 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock
Yield 3 tons/ha. (18hℓ/ha)

Cabernet Sauvignon 33%

21 yr old vines on 7 wire vertical trellis. Mix of 6 clones on 101-14 rootstock
Yield 3 tons/ha. (18hℓ/ha)

VINTAGE CONDITIONS

PRODUCTION

Handpicked, 100% destemmed and gently crushed directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins around 14 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.

Malolactic fermentation in the barrel. 100% new 225L French oak used for the first year before being blended and matured in a second fill 700L barrel for a further 10 months.

Bottled by hand, unfinned and unfiltered, on the property.

Bottling date

Total Production: x 6 bottle (750mℓ) cases & x 3 magnums.

TASTING NOTES

Plummy Merlot character shows at first on the nose, followed by a creamy red berry and dusty cherry character. This echoes on the palate with ripe berry fruit followed by spicy cherry flavours and elegant dry, soft tannins and a long finish. Expected optimum drinking 2018 to 2027. Ideal with roast Karoo lamb.

ANALYSIS

Alc.14.18% Sugar.1.3g/l TA 5.1g/l pH 3.64 VA 0.70g/l SO₂ 11 free & 35 total ppm