



DE TRAFFORD CHENIN BLANC 1999

(Winner of the 2000 Chenin Blanc Wine Challenge)

VINEYARD BLOCKS

1 block (**Keerweder**) 27 year old vines on a 3 wire trellis on neighbouring cool high altitude SW slope. Deep red Hutton soil with good moisture retention. Unirrigated.

Yield 7 tons / hectare.

2 blocks (**Post House**) 13 & 15 year old vines on a 4 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton soil. Yield 5 & 10 tons / hectare. Lightly irrigated to relieve drought and heat stress.

VINTAGE CONDITIONS

The growing season was good with (thankfully) above average rain in November and December, as the following ripening period was particularly dry and hot. The grapes were picked in the cooling mornings @ 23 - 24 degrees balling.

Harvest date 15 / 2 / 99 - 1 / 3 / 99

PRODUCTION

Grapes lightly crushed and allowed 3 hours skin contact before gently pressing in a traditional basket press. Sulphur and dry ice added and natural settling allowed for 2 days before

100 % barrel fermentation with natural yeasts.

All the wine kept in 225 l casks for 7 months with lees stirred 1 - 2 times a month initially.

30 % new oak used - mostly American from Demptos, Napa. No malolactic fermentation.

Bottled unfiltered on the property by hand with only a light bentonite fining.

Bottling date : 24 / 9 / 99.

TASTING NOTES

An appealing light yellow colour.

The nose shows attractive vanilla oakiness with apricot fruit core and an intriguing mineral, damp hay character.

The palate is very full bodied with a mouthwatering thread of acidity that carries the complex fruit and oak flavours to a long aftertaste.

Excellent with rich fish and seafood dishes, subtle red and white meats or on its own.

ANALYSIS

ALC. 14.1 SUGAR 1.6 TA 7.1 pH 3.45 VA 0.45 SO₂ 16 & 93