de Trafford

WINES (PTY) LTD

DE TRAFFORD SKIN MACERATED CHENIN BLANC 2023

Label by Rita Trafford: Silk Scarf – "Under my Skin"

Rita_trafford_textiles

VINEYARD BLOCKS

2 blocks 38 & 40 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Escourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.
1 block (Post House) 39 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. No irrigation.

VINTAGE CONDITIONS

Good winter conditions with sufficient rain and cold units. up until the end of August 2021. Budbreak was slightly early due to the late winter / early spring being a bit drier than usual. Mild and dry conditions followed with nice, even, moderate growth and disease pressure low. Berry and bunch size was also restricted leading to moderate yields and high quality. Thunderstorms and rain in December replenished soil moisture and provided a little boost to growth, which was ideal for the Chenin Blanc, allowing the bunches to be nicely shaded in dappled light. The cool ripening period aided early ripening varieties like Chenin Blanc and produced one of our best vintages.
Harvest date: 6/2/23 - 16/2/23 @ 21,4 to 22,5 balling

PRODUCTION

Picked at normal optimum ripeness and slightly later than our barrel fermented Chenin Blanc. Destemmed and crushed, open top fermented with regular punch downs for 1 week. All-natural yeast fermented and nothing other than a little SO2 added. The tank was pressed just before the end of fermentation so that it could finish fermenting and go through malolactic fermentation in barrel. Barrel maturation in 400L French oak for 9 months. Bottled unfiltered by hand on the property.
Bottling date: 7/12/23 (156 x 6 x 750ml)

TASTING NOTES

Rich yellow / gold colour. Intriguing nose of honeyed apples, dried apricots, lemon and spiced marmalade. Substantial mouthfeel with soft, juicy tannins and a fine, long finish.

The skin ferment highlights so many of the delicious Chenin Blanc flavours. Serve a little warmer than most white wines and cooler than a red – about 15C. Drink now to 2033. A great wine to enjoy with food. Delicious with seared tuna, creamed goats cheese on toast or roast chicken.

ANALYSIS

Alc. 13.62% Sugar 1.4g/l pH 3.77 TA 5.1g/l VA 0.66g/l SO_2 4 free 26 total mg/l

Mont Fleur PO Box 495 Stellenbosch 7599 • Tel 021 8801611 • info@detrafford.co.za • www.detrafford.co.za
Reg No:2002/025139/07 • Director: D.A. Trafford

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