



## DE TRAFFORD CWG CABERNET SAUVIGNON 2013

Sold exclusively on the 31st annual Cape Winemakers Guild Auction in October 2015.

### VINTAGE CONDITIONS

2013 vintage was characterized by extreme wind in late spring, which seriously reduced our crop and foliage on all our varieties, particularly the high lying component of our CWG Perspective blend. So I decided to blend the best block of Cabernet Sauvignon we get from our neighbour's, Keermont, with our best section of Cabernet Sauvignon at Mont Fleur. Both vineyards were happily sheltered behind a form of windbreak. The rest of the season was good with typical hot, dry weather during the harvest period. A slightly earlier harvest than average with all the hand harvested and sorted grapes coming into the cellar in perfect condition.

### MONT FLEUR VINEYARD 50%

The best barrel of Cabernet Sauvignon was 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.

19 yr old vines on 7 wire vertical trellis. Clones CS337 and CS359 on 101-14 rootstock  
Yield 4 tons/ha. (22hl/ha) Harvest: 22/3/13 @ 24°B

### KEERMONT VINEYARD – HOMESTEAD BLOCK 50%

16 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Gentle sloping east facing vineyard. Soil deep red Hutton decomposed granite.  
Yield 1,5 tons/ha. (9hl/ha) Harvest: 14/3/13 @ 23.4°B

### 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 two second fill barrels for a further 9 months.

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

Bottling date: 19/12/14

Total Production: 88 x 6 x 750ml; 24 x 1,5L

### TASTING NOTES

Medium deep, true red colour. Complex and intense nose. Fruitcake, blackberry and plum with noticeable spicy and charcoal oak component yet to integrate fully. Dense fruit and tannins on the palate with a long finish. Takes hours to open up. Drink 2019 to 2033. Enjoy with slow roast lamb or venison.

### ANALYSIS

Alc.13.88% Sugar.1.2g/l TA 5.3g/l pH 3.79 VA 0.61g/l SO<sub>2</sub> 14 free & 48 total ppm