



## DE TRAFFORD CHENIN BLANC S16 2022

### VINEYARD BLOCKS

Sourced from a wonderful 1 hectare block of 39 year old bush vines in the Bottelary Hills, Stellenbosch. Deep gravelly (“koffieklip”) Tukulu and Estcourt soil with 15 to 25% clay in the subsoil. Yield 7 tons/ha. We have been working with this block since 2019, owned and meticulously farmed and cared for by the multi-generational du Bois family with assistance from the talented Jaco Engelbrecht viticulturist.

### VINTAGE CONDITIONS

Ideal winter conditions with sufficient rain and cold units up until the end of August 2021. Excellent budbreak about 7 days later than usual resulting in nice even growth. Early spring was cool and dry and then became cooler and wetter with 123mm in October. This provided vigorous canopies and high fungal disease pressure which was well managed by Sonop team. A very hot and dry January was quite a shock to many vineyards, but these old Chenin vines in deep gravelly clay soils managed this period well. February was cooler with a little relieving rain. Slightly higher yields, but all in good balance and picked in perfect condition. Harvest date: 19/2/22 @ 22,6 balling

### PRODUCTION

Grapes lightly crushed and allowed about 2 hours skin contact before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before 100% barrel fermentation with natural yeasts. Fermented and matured in two neutral 225l French oak barrels for 10 months with lees stirred as necessary to complete fermentation. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 11/01/2023 (50 x 6 x 750ml)

### TASTING NOTES

Attractive green tinged, light gold colour. The nose offers nutty aromas intertwined with dried peach, ginger, lemon, and subtle herbal nuances. The palate is quite rich and nuanced with some mineral intensity complementing the ripe stone fruit and leading to a long, nutty finish.

Drink now to 2032.

### ANALYSIS

ALC. 13.92% SUGAR: 2.3g/l TA: 4,6g/l pH: 3.61 VA: 0.60 g/l SO<sub>2</sub> 8<sub>free</sub> & 69<sub>total</sub>