



DE TRAFFORD RESERVE CHENIN BLANC 1999

Best barrel selected from Challenge Winner – 16 month barrel maturation!

VINEYARD BLOCK

Post House block - 13 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 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 @ 21.8 – 23.6 degrees balling.

Harvest date 7 / 2 / 99 – 29 / 2 / 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 a two year old 225 l French oak barrel for 16 months with lees stirred

1 - 2 times a month initially. Malolactic fermentation completed.

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

Bottling date : 5 / 6 / 2000.

TASTING NOTES

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

ANALYSIS

ALC. 14.99 SUGAR 2.7 TA 5.3 pH 3.64 VA 0.71 SO₂ 18 & 106