



## DE TRAFFORD CHENIN BLANC 2021

Label a collaboration by Rita Trafford and Lisa Strachan  
“Botanical markings of Fennel & Vetch with stitched detail of Pelargoniums.”

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### VINEYARD BLOCKS

- 2 blocks 36 & 38 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Estcourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.
- 1 block (Keermont) 15 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 9 tons/ha.
- 1 block (Post House) 36 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. Lightly irrigated at veraison.

### VINTAGE CONDITIONS

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and pHs.

Harvest date: 11/2/21 - 2/3/21 @ 21 to 24,4 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. All the wine was fermented and matured in 225ℓ, 400ℓ and 700ℓ casks for 8 months with lees stirred as necessary to complete fermentation. 10% new French oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 15/12/2021 (570 x 12 x 750ml)

### TASTING NOTES

Light yellow colour. So many flavours compressed into one wine. Fine lime, dried peach skin, guava roll, lemon mint and a hint of fynbos honey. A taut, refined palate. Layers of flavours with a fresh lemon zest and dried apricot skin finish and creamy complexity from extended lees contact in barrels. Drink now to 2032. Ideal with most fish, seafood, poultry and some vegetarian dishes.

### ANALYSIS

ALC. 13.75% SUGAR:2.39 g/l TA: 5.86g/l pH: 3.29 VA: 0.52 g/l SO<sub>2</sub> 4<sub>free</sub> & 66<sub>total</sub>