



WINES (PTY) LTD

DE TRAFFORD CABERNET SAUVIGNON 2014

VINEYARD BLOCKS

1st block 20 year old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18t/ha)

2nd block 17 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 3 tons / ha. (18t/ha)

3rd block 11 year old vines on 7 wire vertical trellis. Clone CS169, 46 & 163 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 5 ton/ha (32t/ha)

These yields equate to around 1kg of fruit per vine, arguably the threshold for the production of GREAT wine!

VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate fresh style. Moderate temperatures and no rain over harvest meant the development of attractive fresh fruity characters.

Harvest date: 6/03/2014-14/03/2014 @ 23.2-25.3 Balling.

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 – 3 times a day for 15 days. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 35% new French oak was used from high quality coopers. Time in barrels 22 months with several rackings to gradually clarify the wine and assist maturation. Bottled unfiltered by hand on the property.

Bottling date: 27/1/2016

Production: 968 x 12 x 750ml; 120 x 1,5L; 12 x 3L.

TASTING NOTES

Youthful medium deep red colour. Lovely fruitcake, dark berry and cigar box spice nose. Soft, gentle palate for such a young Cabernet with juicy dark berry, fruitcake and spice flavours. Drinking well in 2017, but best between 2020 and 2028 with roast beef! Ideal in a Spiegelau Bordeaux Magnum glass or similar.

ANALYSIS

Alc. 15.0% SG. 1.3g/l TA 5.6g/l pH 3.78 VA 0.65 SO₂ 12free 37total