



## **DE TRAFFORD SKIN MACERATED CHENIN BLANC 2020**

Label by Rita Trafford: Silk Scarf – "Under my Skin".

### **VINEYARD BLOCKS**

- 2 blocks 35 & 37 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Escourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.
- 1 block (Keermont) 14 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 7 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.

### **VINTAGE CONDITIONS**

A relatively easy growing season with moderate weather throughout, following a cold wet winter. An exceptionally warm early spring ensured a successful budburst and flowering with good even shoot growth. Above average rain at the end of October kept soil moisture optimum during the later hot summer. Gale force winds in January caused damage to some of our exposed mountainous vineyards, but not the lower lying Chenin Blanc. An excellent early harvest with full bodied, generous wines with intense, complex fruit flavours.

### **PRODUCTION**

Picked at normal optimum ripeness and slightly later than our barrel fermented Chenin Blanc. Destemmed and crushed, open top fermented with regular punch downs for 1 week. All-natural yeast fermented and nothing other than a little SO<sub>2</sub> added. The tank was pressed just before the end of fermentation so that it could finish fermenting and go through malolactic fermentation in barrel. Bottled unfiltered by hand on the property.

### **TASTING NOTES**

Lovely deep yellow colour. Complex, intriguing honey, peach pip and salted butter and nuts on the nose. The skin ferment highlights so many of the delicious Chenin Blanc flavours. The generous full-bodied palate loaded with fruit intensity is balanced by the fine tannin structure and barrel fermentation notes. Long, complex, dry finish. Serve a little warmer than most white wines and cooler than a red – about 15C. A great wine to enjoy with food. Delicious with seared tuna, creamed goats cheese on toast or roast chicken.

### **ANALYSIS**

Alc. 14,15% Sugar 2,2g/l pH 3,73 TA 4,9 VA 0,84g/l SO<sub>2</sub> free 7mg/l total 29mg/l