



WINES (PTY) LTD

A SINGLE VINEYARD wine from the beautiful Mont Fleur farm set at the top of a dramatic valley above Stellenbosch, between the Stellenbosch and Helderberg mountains. The property is owned and run by the Trafford family and an elevation of the family house, which is the middle of the vineyard, appears on the label - drawn by former Architect David Trafford.

### ELEVATION "393" 2012

This blended wine best reflects our magnificent vineyard site high up (393 metres) on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite - Hutton type. The vines are close planted (5000 to 7500 vines / ha.) The best barrels were selected for this reserve wine:

#### **Syrah 32%**

17 yr old vines on vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 4 tons/ha (29 hl/ha)

#### **Cabernet Sauvignon 31%**

18 yr old vines on vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

#### **Merlot 19%**

18 yr old vines on vertical trellis. Clone MO181 on R99 rootstock. 4 tons/ha (29 hl/ha)

#### **Cabernet Franc 18%**

9 yr old vines on vertical trellis. Clone CF1 & CF214 on 101-14 rootstock. 4 tons/ha (29 hl/ha)

These yields equate to less than 1 kg fruit per vine, a key ingredient to fine wine.

### VINTAGE CONDITIONS

Winter 2011 was colder than usual, but with average rainfall resulting in excellent, even bud-break. We had good growth in spring, but poor weather (cold and rain) over the flowering period resulting in uneven flowering and berry set. We paid extra attention to green harvesting to help make up for this. Disease pressure was managed with well-timed sprays and open, small canopies. January was exceptionally hot, which really jolted the vines into ripeness. The ripening period of February and March was much cooler and close to perfect without much rain. 2012 turned out to be far better than expected and an exceptional vintage.

### PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C - 31°C. Time on skins 12 - 15 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. Mostly new French oak used.

Blending done after 9 months. Time in barrel 23 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfiltered and unfiltered, on the property.

Bottling date: 3/3/2014 Production: 292 x 12 x 750ml, 28 x 1.5L

### TASTING NOTES

Attractive medium deep red colour. Forthcoming lifted aromas of fruitcake and tomato paste, cinnamon, cloves and smoky blackberry emerging too. Syrah spice complimenting the Bordeaux varietals and new oak component nicely integrated. Elegant dry tannin running with the complex spicy fruit from beginning to end of a long fine finish. Best 2020 to 2030. Ideal with a variety of fine, roasted red meat dishes.

### ANALYSIS

Alc. 14.46% 1.4 SG. g/l 5.0 TA g/l 3.67 pH 0.59 VA SO<sub>2</sub> 10<sup>free</sup> 40<sup>total</sup>