



DE TRAFFORD CHENIN BLANC 1997

VINEYARD BLOCKS

Unusual care has been taken to produce something special from our local workhorse variety. Relatively cool vineyard sites, old vines and careful picking and vinification are the keys here.

VINTAGE CONDITIONS

Harvest date: 3/3/97 – 27/3/97 @ 21.5 – 24.5° Balling.

PRODUCTION

The wine was 100% barrel fermented in mostly used (15 % new American) French oak barrels and left on the lees for 7 months to add a creamy richness to the ripe fruit. Bottled on the property with only a light fining and no filtration or cold stabilization.

TASTING NOTES

A clear, attractive light yellow colour.

The nose is subtle and complex with damp hay / chalkiness predominating with a hint of tropical fruit and honey.

The palate is fullbodied with a crisp, crunchy acidity complimented by ripe fruit flavours and a touch of sweet oak. Fine, long aftertaste.

An exceptionally cool vintage for Stellenbosch producing really fine fruit with the intensity and structure to develop over several years in the bottle.

ANALYSIS

Alc. 13.62 Sugar 1.9 TA 7.2 VA 0.44 pH 3.27 SO2 23 - 88