



De Trafford Winery is situated on the beautiful Mont Fleur farm set at the top of a dramatic valley above Stellenbosch, 380 metres up between the **Stellenbosch** and **Helderberg** mountains. The property is owned and run by the Trafford family with a small team of dedicated workers.

ELEVATION “393” 2005

MONT FLEUR VINEYARD

This blended wine best reflects our magnificent vineyard site high up 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:

Cabernet Sauvignon 57%

11 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 4 tons/ha (24 hl/ha)

Merlot 29%

11 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock. 5 tons/ha (36 hl/ha)

Shiraz 14%

10 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 4 tons/ha (24 /ha)

VINTAGE CONDITIONS

Slightly below average winter rain was followed by above average spring rain. This allowed for good growth up to flowering and was followed by hot and dry conditions during berry enlargement, ensuring smaller berries. Substantial rain (75mm) in January was beneficial for the grapes, ensuring they ripened evenly through the hot and dry weeks leading up to the harvest, producing big, rich, concentrated wine.

Harvest date : Cabernet Sauvignon 8 / 3 / 05 - 10 / 3 / 05 @ 24.5 ° B;

Merlot 24 / 2 / 05 @ 24° B; Shiraz 22 / 2 / 05 @ 24.8° B.

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.

All our red wines undergo malolactic fermentation in the barrel. This helps to integrate the new oak and fix colour and flavour compounds. Mostly new French oak used. Time in barrel 22 months, which included several rackings to gradually clarify the wine and assist maturation.

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

Bottling date: 10 / 2 / 2007

Production: 155 x 12 x 750ml

100 x 1.5l

TASTING NOTES

Attractive deep red colour. Smoky blackcurrant and spicy fruitcake aromas. Already well knit structure with dense tannins and rich, complex fruit. Lovely texture. Probably best between 2009 and 2020. Low sulphites – could qualify for an organic wine. Ideal with rich, roasted or grilled red meat dishes.

ANALYSIS

Alc. 14.83 SG. 2.2 TA 5.6 pH 3.7 VA 0.66 SO₂ 23 & 47