



DE TRAFFORD CABERNET FRANC 2008

VINEYARD BLOCKS

Cordoba Vineyard 50%

On the western slopes of the Helderberg @ approx 400m above sea level. This property built up a formidable reputation under the guidance of winemaker friend Chris Keet, based largely on Cabernet Franc. Unfortunately as the farm had to be sold, the 2008 harvest was sold to various wineries. We jumped at the opportunity to purchase 2 tons of Cabernet Franc. 7yr old vines on a north facing slope on a 7 wire vertical trellis. Clone CF214 on 101.14 rootstock. Soil deep red Hutton, medium potential decomposed granite. Yield 7 tons/ha.

Mont Fleur Vineyard 39%

Steep sloping, north facing slope, 400m above sea level. New "Tip Top" vineyard. 5yr old vines on 7 wire vertical trellis. Clones CF1 & CF214 on 101-14 rootstock. Vine density 5000 vines/ha with row widths 1.8m. Medium deep quite poor red Hutton soil of decomposed granite. Yield: 7 tons/ha

Mont Fleur Vineyard Merlot 11%

Just below the Cab Franc block described above. Slightly richer soil closer to the Blaauwklip River and more suitable to the moderately growing Merlot. 5 yr old vines on 7 wire vertical trellis. Clones MO343 on 101-14 rootstock. Yield 9 tons/ha.

VINTAGE CONDITIONS

Slightly above average winter rain was followed by a hot and dry spring and trouble free growing season. A little rain delayed harvest slightly, but refreshed the vines.

Harvest date: 29/2/08 – 6/3/08

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 – 4 times a day for 12 to 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 40% new French oak was used from high quality coopers. Time in barrels 17 months with several rackings to gradually clarify the wine and assist maturation. This wine was bottled unfiltered by hand on the property. Lightly fined with 2 free range egg whites per barrel to naturally clarify the wine.

Bottling date: 02 / 09 / 09

Production: 211 x 12 x 750ml

TASTING NOTES

Deep red colour. Attractive bright red fruit on the nose with typical spicy, dry leaf Cabernet Franc notes. A subtle dusty cedar from the barrel maturation adds complexity. Soft bright red fruit on palate with nice ripeness and elegant understated structure. Drink young to enjoy the fresh red fruit character, but should keep at least 10 years.

ANALYSIS

Alc. 14.87% SG. 1.4 g/l TA 5.0 g/l pH 3.80 VA 0.56 SO₂ 27free 63total