



## DE TRAFFORD CHENIN BLANC 2014

Label painting by Rita Trafford titled: "Let Go of the Map".

### VINEYARD BLOCKS

- 1 block (Helderzicht) 30 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. No irrigation. Yield 8 tons/ha.
- 1 block (Keermont) 8year old vines on 6 wire vertical trellis. No irrigation. Deep red hutton soil with good moisture retention. Yield 15 tons/ha.

### VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little concentrated, more delicate fresh style. Moderate temperatures and no rain over harvest meant the development of attractive fresh fruity characters. Harvest started about 2 weeks later than usual.

### PRODUCTION

Grapes lightly crushed and allowed 3 hours skin contact (a long breakfast!) before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before **100 % barrel fermentation with natural yeasts**. All the wine was kept in 225 l and a few 700 l casks for 9 months with lees stirred 1 - 2 times a month initially. 15% new French oak used. No malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 18/12/2014 (732 x 12 x 750ml)

### TASTING NOTES

Attractive pale yellow colour. Fresh dusty cut grass on the nose at first with ripe melon, lemon, subtle honey and roasted almonds. A little lighter, more delicate vintage with emphasis on freshness rather than richness. A lively, but rather closed palate shortly after bottling with dusty apricots, nuts, lemon and honey showing on a moderately rich mid-palate and a long dry, nutty finish. Excellent with fish and sushi or on its own.

Drink now to 2020.

### ANALYSIS

ALC. 13.89 % SUGAR: 1.9g/l TA: 5.0g/l pH: 3.55 VA: 0.59g/l SO<sub>2</sub>: 10 free & 69 total