



WINES (PTY) LTD

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

ELEVATION "393" 2016

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.) with narrow rows. The best barrels were selected for this reserve wine:

Cabernet Sauvignon 49%

22yr old vines on vertical trellis. Clones CS337; CS359; CS27; CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

Merlot 26%

13yr old vines on vertical trellis. Clone MO343 on 101-14 rootstock. 5 tons/ha (33 hl/ha)

Syrah 15%

21yr old vines on vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 5 tons/ha (33 hl/ha)

Cabernet Franc 10%

13yr old vines on vertical trellis. Clone CF214 & CF1 on 101-14 rootstock. 3 tons/ha (18 hl/ha)
These yields equate to less than 1,2 kg fruit per vine, a key ingredient to fine wine.

VINTAGE CONDITIONS

A difficult and challenging vintage. Winter started late, but we had enough cold to ensure good budbreak in spring. We had below average winter rain, but a good normal spring. An early hot summer with several heatwaves throughout the season meant lower growth and a smaller crop with small berries. The little bit of supplementary water we could apply (sooner than ever before) went a long way to help keep quality high. Harvest was our earliest ever, starting more than a week early. The hot weather and particularly warm evenings meant acidity was low and we had to pick earlier than usual. Thankfully cooler weather arrived in the middle of February, preserving the complex flavours to produce the best wine of the vintage.

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°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 20 months, which included several rackings to gradually clarify the wine and assist maturation. Bottled by hand, unfiltered and unfiltered, on the property.

Bottling date: 17/10/2017 Production: 616 x 6 x 750ml, 30 x 1.5L, 6 x 3L

TASTING NOTES

Attractive medium deep red colour. Lovely array of spices, cloves, nutmeg and cinnamon, at first with blackcurrant and other dark berries. Fine, substantially structured palate. Layers of dark berry and cherry fruit underneath the spices linger on a long dry finish. This will enhance most red meat dishes and especially a classic slow cooked beef casserole in winter. Drink now to 2036.

ANALYSIS

Alc. 13.63% SG 1.39 g/l TA 5.2 g/l pH 3.66 VA 0.65 SO₂ free 14 total 54