



## **DE TRAFFORD BELFIELD CABERNET SAUVIGNON 2020**

Wine of Origin Elgin

### **VINEYARD BLOCKS**

This beautifully vineyard in the Elgin valley, just south of Stellenbosch, is owned by the Kreft family. 325m above sea level and a few kilometers from the Atlantic Ocean. 21-year-old vines on 7 wire vertical trellis. A mix of different clones on R99 rootstock. The soil is crumbly “koffieklip” gravel / loam mixture in the topsoil with some iron and quite a heavy clay / gravel subsoil. 15% Merlot included from the same vineyard.

### **VINTAGE CONDITIONS**

This is our maiden vintage in the cool, damp Elgin region and 2020 was a dry and warm vintage, so it was an ideal start for us with conditions not too different to Stellenbosch. An early, excellent trouble-free vintage with lovely fruit, soft tannins and nice acidity.

Harvest date: 19/03/2020 @ 22,7 Balling.

### **PRODUCTION**

100% destemming and crushing by hand directly into a 2 ton open top fermentation tank, with a lot of whole berries included. Spontaneous natural yeast fermentation @ max. 27°C. including pre fermentation and post fermentation soaks with regular punch downs for 21 days. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 25% new French oak was used from high quality coopers. Time in barrels 18 months with several rackings to gradually clarify the wine and assist maturation. Minimal use of sulphur and nothing else added. Bottled unfiltered by hand on the De Trafford property.

Bottling date: 21/09/2021 Production: 290 x 6 x 750ml.

### **TASTING NOTES**

Medium claret red youthful colour. Loaded with fine red berry fruit on the nose with some subtle creaminess and toasted bread notes. Youthful fruit on the palate from beginning to end with soft tannin mouthfeel and a long finish. Best 2023 to 2032.

A great food wine. Ideal with subtle red meats like veal, lamb, charcuterie, mushrooms and most things savoury.

### **ANALYSIS**

Alc. 13.82 % SG. 1.6 g/l TA 5.5 g/l 3.53 pH 0.64 VA SO<sub>2</sub> 15 mg/l free 78 mg/l total