



DE TRAFFORD CHENIN BLANC RESERVA 2021

Label artwork by Rita Trafford

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VINEYARD BLOCKS

2 blocks 36 & 38 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Estcourt soil with 15 to 25% clay. Lightly irrigated at veraison. Yield 8 tons/ha.

1 block (Keermont) 15 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 9 tons/ha.

1 block (Post House) 36 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Lightly irrigated at veraison.

VINTAGE CONDITIONS

A late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and pHs.

Harvest date: 11/2/21 - 2/3/21 @ 21 to 24,4 balling

PRODUCTION

Grapes lightly crushed and allowed about 2 hours skin contact 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 fermented and matured in 400l and 700l casks for 22 months with lees stirred as necessary to complete fermentation. No new oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: (348 x 6 x 750ml)

TASTING NOTES

Lovely straw / yellow colour. Nutty lemon and lime nose with some dried apricot and toasted oats complexity from the long barrel ageing. Restrained, fine and complex. Refined, complex palate with layers of flavours from the 22 months long fine lees contact. Nice depth and texture with a long dusty finish. The extra maturity in barrel means it's great to drink now, but stable enough to last at least 10 years. Ideal with lightly spicy fish and shellfish or poultry dishes.

ANALYSIS

ALC. 14,26% SUGAR: 2,6g/l TA: 5,8g/l pH: 3.31 VA: 0.75 g/l SO₂ 8_{free} & 94_{total}