



DE TRAFFORD SKIN MACERATED CHENIN BLANC 2021

Label by Rita Trafford: Silk Scarf – "Under my Skin"

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VINEYARD BLOCKS

2 blocks 36 & 38 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Escourt 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) 37 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.

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.

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

PRODUCTION

Picked at normal optimum ripeness and slightly later than our barrel fermented Chenin Blanc. Destemmed and crushed, open top fermented with regular punch downs for 1 week. All-natural yeast fermented and nothing other than a little SO₂ added. The tank was pressed just before the end of fermentation so that it could finish fermenting and go through malolactic fermentation in barrel. Barrel maturation in 400L French oak for 12 months. Bottled unfiltered by hand on the property.

Bottling date: 3/3/22 (103 x 6 x 750ml)

TASTING NOTES

Lovely deep yellow colour. Complex, intriguing mead like honey, peach pip and salted butter and nuts on the nose. The skin ferment highlights so many of the delicious Chenin Blanc flavours. The generous full-bodied palate loaded with fruit intensity is balanced by the fine tannin structure and barrel fermentation notes. Long, complex, dry finish. Serve a little warmer than most white wines and cooler than a red – about 15C. A great wine to enjoy with food. Delicious with seared tuna, creamed goats cheese on toast or roast chicken.

ANALYSIS

Alc. 14.04% Sugar 1.6g/l pH 3.49 TA 6.0g/l VA 0.97g/l SO₂ free² total22mg/l