

De Trafford Elevation 393 2003

Impressive deep red / purple colour. Lush blackberry and spicy fruitcake aromas. Dense tannins and intense fruit provide a rich, supple, almost thick texture. Needs time to show hidden complexity. Long finish.

Ideal with rich, roasted or grilled red meat dishes.

variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 33% Merlot, 17% Shiraz, 8% Cabernet Franc

winery : De Trafford Wines

winemaker : David Trafford

wine of origin : Coastal

analysis : alc : 14.83 % vol rs : 1.7 g/l pH : 3.68 ta : 5.7 g/l va : 0.58 g/l so2 : 59 mg/l fso2 : 24 mg/l

type : Red

ageing : Probably best between 2006 and 2015.

in the vineyard : This blended wine best reflects our magnificent vineyard site high up on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite - Hutton type. The vines are close planted (5000 to 7500 vines / hect.) The best barrels were selected for this reserve wine:

42% Cabernet Sauvignon

9 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock.

33% Merlot

9 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock

17% Shiraz

8 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock.

8% Cabernet Franc

9 yr old vines on 7 wire vertical trellis. Clone 1D on 101-14 rootstock.

about the harvest: An ideal dry, moderately hot summer. The harvest commenced in perfect conditions with ripe, healthy grapes producing big, but well-balanced wines. Harvest date : 26/2/03 - 7/3/03

in the cellar : Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 31Â°C - 33Â°C. Time on skins 9 - 11 days, with cap of skins punched down (pigeage) 1 â€ 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wines undergo malolactic fermentation in the barrel. This helps to integrate the new oak and fix colour and flavour compounds. Mostly new French oak used. Time in barrel 21 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfinned and unfiltered, on the property. Bottling date : 12/1/05.

Production : 630 x 750ml x 6 (packed in wooden boxes)

