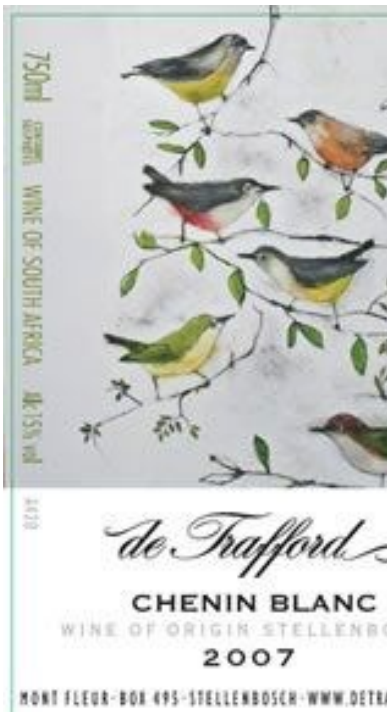
wine.co.za
easiest way to buy wine

De Trafford Chenin Blanc 2007



An appealing pale yellow colour. The nose is quite subtle at first, evolving in the glass to show damp hay, rich apricot and honey, noticeable, but well integrated oak and a complex mineral character. The palate is rich and full -bodied, yet quite elegant with a long finish and attractive creamy texture from long lees contact.

Extremely versatile food wine - excellent with rich fish dishes, sushi and other seafood as well as most subtle white meats or simply on its own.

variety : Chenin Blanc |
winery : De Trafford Wines
winemaker : David Trafford
wine of origin : Coastal
analysis : **alc :** 14.83 % vol **rs :** 1.9 g/l **pH :** 3.50 **ta :** 5.3 g/l **va :** 0.48 g/l **so2 :** 85 mg/l **fso2 :** 30 mg/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : Probably best between 2008 and 2012.

in the vineyard : 2 blocks (**Keerweder**) 35 year old vines on a 3 wire trellis on neighbouring cool, high altitude, SW slope. Deep red Hutton soil with good moisture retention. Unirrigated. Yield 2 tons / ha.
2 blocks (**Post House**) 21 & 23 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 6 tons / ha. Lightly irrigated just after veraison.

1 block (**Waterkloof**) 24 year old bush vines on nearby north facing deep red Hutton soil with good moisture retention. Unirrigated. Yield 6 tons / ha.

about the harvest:
Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good, balanced growth. The Chenin Blanc seemed to relish the knife - edge harvest conditions with small heatwaves alternating with short, wet, cold spells. (It was difficult to produce Straw Wine in these conditions, so more energy went into producing more of this dry wine). Despite the seemingly favourable conditions, we had practically no botrytis rot â€“ in part due to our very open canopies. The grapes were picked in the cool mornings @ 22.5 â€“ 24.8Â° Balling.

Harvest dates: 2 / 2 / 07 - 12 / 3 / 07