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De Trafford Chenin Blanc 2009

The nose shows dried apricots, honey, nuts and damp hay with a hint of spicy oak. Shows wonderful nutty richness without losing fruit core, developing with great interest in the glass. More Rhone Valley than Loire with thick appealing texture. A long, clean, dry finish.

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

variety : Chenin Blanc | 100% Chenin Blanc
winery : De Trafford Wines
winemaker : David Trafford
wine of origin : Coastal
analysis : **alc :** 14.65 % vol **rs :** 3.2 g/l **pH :** 3.48 **ta :** 4.7 g/l **va :** 0.84 g/l **so2 :** 131 mg/l **fso2 :** 18 mg/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : Probably best between 2011 and 2015.

in the vineyard : 2 blocks (**Keerweder**) 37 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 3 tons / ha.
2 blocks (**Post House**) 23 & 25 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 (**Bredell**) 25 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Unirrigated. Yield 6 tons / ha.

1 block (**Klein Helderberg**) 45 year old bush vines. Foothills of the Helderberg, 6km from False Bay. S.W. facing slope. Sandy, gravelly topsoil with clay gravel subsoil. Unirrigated Yield 5 tons / ha

about the harvest: Typical cold, wet winter followed by an excellent growing season with above average rainfall, but cooler temperatures producing good, but not excessive growth. A particularly healthy year with very little disease pressure. Although the ripening period was warm to hot, there were very few heat spikes until late February, early March. The harvest was preceded by a month long fire which didn't affect the grapes, but certainly our nerves!
The grapes were picked in the cool mornings @ 21.3 - 24.8º Balling.
Harvest dates: 11/2/09 - 19/3/09