

## De Trafford Straw Wine 2008

Attractive bright gold colour. Nose of ripe old lemon & dried apricot, nuts, honey and burnt treacle. The palate is less intensely sweet than usual (only 163g/l instead of the usual 230g/l) with a fresh liveliness. Not as rich as usual but still has great depth and complexity and a long finish. More versatile with food than most vintages.

Desserts that are not too sweet, such as apple tart or apricot flans.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : De Trafford Wines

**winemaker** : David Trafford

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.3 % vol   **rs** : 163 g/l   **pH** : 3.84   **ta** : 6.9 g/l   **va** : 1.12 g/l   **so2** : 192 mg/l   **fso2** : 20 mg/l

**type** : Dessert   **style** : Sweet   **body** : Full   **wooded**

**pack** : Bottle   **closure** : Cork

**in the vineyard** : 2 blocks ( **Keerweder** ) 36 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** ) 22 & 24 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** ) 24 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Unirrigated. Yield 7 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 heat waves alternating with short, wet, cold spells. It was difficult to produce Straw Wine in these conditions with botrytis rot starting to develop late in the season. We could not leave the grapes on the racks as long as usual resulting in a slightly drier, more elegant wine than usual.

Harvest date: 5/2/2008 - 8/3/2008 @ 22.5 - 24.8° B

Reharvested from racks: 2/2/2008 - 13/3/2008 @ 43 - 48° B