

De Trafford Elevation 393 2007

Attractive medium deep red colour. Forthcoming lifted aromas of fruitcake and tomato paste, cinnamon, cloves and smoky blackberry emerging too. Shiraz component dominated by the Bordeaux varieties at this stage and new oak component nicely integrated. Elegant dry tannin running with the complex spicy fruit from beginning to end of a long fine finish.

Best 2012 to 2020

Ideal with a variety of fine, roasted red meat dishes.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 27% Merlot, 20% Shiraz, 13% Cabernet Franc

winery : De Trafford Wines

winemaker : David Trafford

wine of origin : Stellenbosch

analysis : alc : 14.58 % vol rs : 1.5 g/l pH : 3.74 ta : 5.3 g/l va : 0.56 g/l so2 : 6 mg/l fso2 : 27 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Wine Spectator Ratings:

Elevation 393 2006 - 92 points

Elevation 393 2005 - 94 points

Elevation 393 2004 - 89 points

Elevation 393 2003 - 91 points

Elevation 393 2001 - 90 points

Elevation 393 2000 - 93 points

ageing : Mostly new French oak used. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation.

in the vineyard : MONT FLEUR VINEYARD

This blended wine best reflects our magnificent vineyard site high up (393 metres) on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite – Hutton type. The vines are close planted (5000 to 7500 vines / ha.) The best barrels were selected for this reserve wine:

Cabernet Sauvignon 40%

13 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

Merlot 27%

13 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock. 6 tons/ha (36 hl/ha)

Shiraz 20%

12 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 5 tons/ha (30 hl/ha)

Cabernet Franc 13%

13 yr old vines on 7 wire vertical trellis. Clone CFID on 101-14 rootstock. 6 tons/ha (36 hl/ha)

These yields equate to around 1 kg fruit per vine, arguably the threshold for the production of GREAT wine.

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 knife-edge

harvest conditions with small heat waves alternating with short, wet, cold spells seemed to bring out a complex, less fruit driven character in the different varieties, and accentuate the natural structure of the wine in quite an elegant way.

Harvest date: Cabernet Sauvignon 14 / 3 / 07 @ 24.3 ° B;
Merlot 13 / 3 / 07 @ 24.5° B; Shiraz 1 / 3 / 07 @ 25° B; Cabernet Franc 15 / 2 / 07 @ 24.2°B.