

De Trafford Straw Wine 2009

Attractive bright gold colour. Great intensity and sweetness, similar in style to 2006. Dried apricot and lemon skin, some flintiness, but mostly complex honey and treacle. The palate is intensely sweet yet not cloying, fresh and lively with an oxidative complexity and a long clean finish.

This vintage is best as a sweet treat on its own after a meal. A rewarding challenge to match with desserts!

variety : Chenin Blanc | Chenin Blanc 100%

winery : De Trafford Wines

winemaker : David Trafford

wine of origin : Stellenbosch

analysis : alc : 10.25 % vol rs : 212 g/l pH : 3.99 ta : 5.1 g/l va : 1.19 g/l so2 : 34 mg/l fso2 : 216 mg/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Matured for 23 months using 50% new 225L French oak barrels.

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 7 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.

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 and our first batch (about 1 ton) of Chenin Blanc was destroyed on the racks.

Harvest date: 11/2/2009 – 19/3/2009 @ 21.3 – 24.8° B

Reharvested from racks: 4/3/2009 – 15/4/2009 @ 38 – 52° B

