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De Trafford Chenin Blanc 2011

Rich yellow colour.
A little richer, thicker than usual, with great concentration and length.

Drink 2011 to 2015

Excellent with rich fish, seafood and sushi.

variety : Chenin Blanc | Chenin Blanc 100%
winery : De Trafford Wines
winemaker : David Trafford
wine of origin : Stellenbosch
analysis : **alc :** 14.18 % vol **rs :** 2.7 g/l **pH :** 3.62 **ta :** 5.2 g/l **va :** 0.70 g/l **so2 :** 99 mg/l **fso2 :** 16 mg/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : All the wine was kept in 225l and a few 700l casks for 9 months with lees stirred 1 - 2 times a month initially. 16% new French oak used.

Drink end 2012 to 2018.

in the vineyard : 2 blocks (Keerweder) 39 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) 25 & 27 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 at veraison.

1 block (Bredell) 27 year old bush vines. Foothills of the Helderberg 4km from False Bay. Sandy, gravelly Escourt soil. Lightly irrigated at veraison. Yield 8 tons/ha.

about the harvest: We had a late 2010 winter with a little below average rainfall, but cold enough in May to ensure even bud-break in spring. The growing season was cool with some regular rainfall, which made up for the drier winter. Flowering was good and although December was very windy (most in 42 years), we had no damage and a normal healthy crop of very good quality. The harvest period was very hot and dry, but we managed to get all the grapes to the cellar in the cool mornings at optimum ripeness - @ 21.8°B to 25.1°B

Harvest Dates: 1/2/11 – 28/2/11.