

De Trafford Cabernet Sauvignon 2008

Medium deep, dark red colour. Red & blue berry nose with attractive cedary, spicy oak and fruit aromas. Softly tannic palate hiding a lot of fine fruit that opens up in the glass. Softer, more elegant and finer than most vintages, a little less intensity and long term ageability.

Delicious with most red meat dishes, especially roast lamb.

variety : Cabernet Sauvignon | 87% Cabernet Sauvignon, 7% Merlot, 3% Cabernet Franc, 3% Petit Verdot

winery : De Trafford Wines

winemaker : David Trafford

wine of origin : Stellenbosch

analysis : alc : 15.07 % vol rs : 1.7 g/l pH : 3.92 ta : 5.6 g/l va : 0.65 g/l so2 : 63 mg/l fso2 : 21 mg/l

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

pack : Bottle **closure** : Cork

Included in the Christian Eedes Cabernet Sauvignon report - 5 stars

ageing : Drink 2016 to 2024

in the vineyard : 1st block 15 year old vines on 7 wire vertical trellis. Mix of 6 different clones on 101-14 rootstock. Mont Fleur vineyard. – high altitude mountain slope. Soil deep red Hutton decomposed granite.

Yield 5 tons / ha. (32h?/ha)

2nd block 12 year old vines on 5 wire vertical trellis. Clone CS20C on 101.14 rootstock. Neighbouring east facing Keermont vineyard. Soil deep red Hutton decomposed granite.

Yield 5 tons / ha. (32h?/ha)

3rd block 21 year old vines on 4 wire vertical trellis. Clone CS46A on 101-14 rootstock. Soil shallow gravelly red Hutton decomposed granite. On low lying Helderberg mountain site.

Yield 3.5 tons / ha. (21h?/ha)

4th block 6 year old vines on 7 wire vertical trellis. Clone CS169 on 101-14 rootstock. Neighbouring north facing Keermont vineyard. Soil deep red Hutton decomposed granite. Yield 5.5 ton/ha (36h?/ha)

3% Merlot and 3% Petit Verdot incl.

These yields equate to less than 1kg of 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. A hot, dry ripening period without excessive stress, producing concentrated wines with great structure. One of the best vintages of the decade for the patient.

A massive fire prior to harvest meant a very stressful start to the harvest, but also relief that we were spared any real damage.

Harvest date: 9 / 3 / 09 – 26 / 3 / 09 @ 24.4 – 26.6° Balling.