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De Trafford Cabernet Sauvignon 2009

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 | 94% Cabernet Sauvignon, 3% Merlot, 3% Petit Verdot
winery : De Trafford Wines
winemaker : David Trafford
wine of origin : Stellenbosch
analysis : **alc :** 15.24 % vol **rs :** 1.6 g/l **pH :** 3.91 **ta :** 5.9 g/l **va :** 0.72 g/l **so2 :** 42 mg/l **fso2 :** 11 mg/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

ageing : Exceptional maturation potential.
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.