

De Trafford Cabernet Sauvignon 2012

Deep, dark red colour. Intense rich, ripe cassis and blackberry nose with lovely spicy, lead pencil and creamy fynbos aromas. Rich, ripe fruit on palate with layers of spice and creamy fynbos. Great intensity with prominent fine tannins that carry the wine to a long finish.

Delicious with most red meat dishes. Butterfly leg of lamb on the braai with wild rosemary a personal favourite.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Petit Verdot

winery : De Trafford Wines

winemaker : David Trafford

wine of origin : Stellenbosch

analysis :

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Great maturation potential. Drink 2017 to 2025.

about the harvest: 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.

in the cellar : 100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 - 3 times a day for 15 days. Wine drained directly to barrels, together with single pressing from traditional basket press for malolactic fermentation. 40% new French oak was used from high quality coopers. Time in barrels 23 months with several rackings to gradually clarify the wine and assist maturation. Bottled unfiltered by hand on the property.

Production: 594 x 12 x 750ml

