

## De Trafford Elevation 393 2009

Medium deep red colour. Complex range of aromas from smoky blackberry, fruitcake, cinnamon, cigarbox and spice. No particular varietal character standing out. Already well knit firm structure with dense fine tannins and rich, complex fruit carrying through from beginning to end. Firm, long finish. Low sulphites – could qualify for an organic wine.

Ideal with fine, but flavour filled roast or grilled meat dishes.

**variety :** Cabernet Sauvignon | 52% Cabernet Sauvignon, 31% Merlot, 14% Shiraz, 3% Cabernet Franc

**winery :** De Trafford Wines

**winemaker :** David Trafford

**wine of origin :** Stellenbosch

**analysis :** alc : 14.96 % vol rs : 2.3 g/l pH : 3.63 ta : 5.1 g/l va : 0.59 g/l so2 : 15 mg/l fso2 : 35 mg/l

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

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

Wine Spectator Ratings:

Elevation 393 2006 - 92 points

Elevation 393 2005 - 94 points

Elevation 393 2004 - 89 points

Elevation 393 2003 - 91 points

Elevation 393 2001 - 90 points

Elevation 393 2000 - 93 points

**ageing :** Best between 2017 to 2028.

### in the vineyard : MONT FLEUR VINEYARD

This blended wine best reflects our magnificent vineyard site high up (393 metres) on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite – Hutton type. The vines are close planted (5000 to 7500 vines / ha.) The best barrels were selected for this reserve wine:

#### Cabernet Sauvignon 52%

15 yr old vines on 7 wire vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 5 tons/ha (30 hl/ha)

#### Merlot 31%

15 yr old vines on 7 wire vertical trellis. Clone MO181 on R99 rootstock. 6 tons/ha (39 hl/ha)

#### Shiraz 14%

14 yr old vines on 7 wire vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 6 tons/ha (43 hl/ha)

#### Cabernet Franc 3%

15 yr old vines on 7 wire vertical trellis. Clone CFID on 101-14 rootstock. 6 tons/ha (36 hl/ha)

These yields equate to around 1 kg fruit per vine, arguably the threshold for the production of GREAT wine.

### VINTAGE CONDITIONS

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.

**about the harvest:** Handpicking into 20 kg lugboxes.

**in the cellar :** 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C – 31°C. Time on skins 12 – 15 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press.

Mostly new French oak used. Time in barrel 20 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 28 / 12 / 2010

Production: 666 x 6 x 750ml