

DE TRAFFORD '393' SYRAH 2016

Country
South Africa

Region
Stellenbosch

Varietal
Syrah

Winemaker
David Trafford

Alcohol Content
14.23%

Total Sulfur
66ppm

Residual Sugar
1.8 g/l

Acidity
5.6 g/l

HISTORY

The property was first purchased in 1976 by the Trafford family with aspirations to have a winery. Due to a (then) South African law regarding quota restrictions, the Traffords waited 18 years -making wine for family and friends- before the law was lifted in 1991 to expand as a commercial winery. The de Trafford winery was established in 1992 in Mont Fleur by architect David Trafford & artist wife Rita with the focus on high end red wines of great intensity & longevity, using minimal intervention production methods. A small family winery at the end of Blaauwklip Road between the Stellenbosch and Helderberg mountains in South Africa.

The labels reflect both David's former career in architecture (on the Elevation 393 Labels) and Rita's eye and passion for design and her collection of silk scarves (on the Chenin Blanc labels), as well her own artwork around the winery. Total production of 3500 cases a year.

VINIFICATION and MATURATION

Hand-harvested, 10% whole cluster inclusion. Spontaneous fermentation with the cap of skins punched down manually 1-4 a day for 14 days. Wine drained directly to barrels from a single-pressing from basket press. Malolactic fermentation in the barrel. 40% new French oak inclusion. 19 months aging. Bottled by hand, unfined and unfiltered.

VINEYARD



Mont Fleur farm sits at 393m in elevation on Helderberg Mountain. Vines are planted to rocky, granitic-based Hutton soil. Sourcing from two sections blending clones: first is SH21A, SH1A & SH99, all vertical trellis. The second is SH470 (sourced from Côte-Rôtie) and SH747 (sourced from Hermitage) with 101-14 low vigor rootstock.

TASTING NOTES



Dense, rich nose of middle eastern spiced berry compote. Hints of pomegranate, herbal notes and a little white pepper. Delicious bright berry flavours and vibrant spice on the palate with a crunchy tannic backbone and a chalky dry finish. (David Trafford).



FOOD PAIRING

Pork belly, north Indian vegetable curries, pan-seared duck.