

DE TRAFFORD 3V 'STRAW WINE' CHENIN BLANC NV

Country
South Africa

Region
Stellenbosch

Varietal
Chenin Blanc

Winemaker
David Trafford

Alcohol Content
13.53%

Total Sulfur
93ppm

Residual Sugar
231.7 g/l

Acidity
6.3 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

Laid out on drying racks in 70% shade for about 3 weeks. This allows the grapes to concentrate sugars, acids and flavours, before re-harvesting in the cool mornings. Fermented with natural yeasts and matured for 19 months using 50% new 225L French oak barrels. Racked while in barrel to remove heavy sediment. Bottled by hand, unfiltered and unfiltered.

VINEYARD



1 block (Keermont) 13 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Lightly irrigated at veraison. Yield 7 tons/ha. 1 block (Post House) 35 year old vines on a 7 wire trellis with moveable foliage wires. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Lightly irrigated at veraison.



TASTING NOTES

Intense honey, apricot, nuts and passion fruit nose. The palate is sweet and concentrated with just enough acidity and oak tannins to compliment and deliver a long, lingering finish. (David Trafford).



FOOD PAIRING

Cheeses, foie gras, biscotti, citrus-forward desserts.