

DE TRAFFORD CABERNET SAUVIGNON

2015

Country
South Africa

Region
Stellenbosch

Varietal
Cabernet Sauvignon

Winemaker
David Trafford

Alcohol Content
15.33%

Total Sulfur
43ppm

Residual Sugar
2.1 g/l

Acidity
5.3 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

Hand-harvested and de-stemmed.. Spontaneous fermentation with the cap of skins punched down manually 2-3 times daily for 15 days. Wine drained directly to barrels from a single-pressing from basket press. Malolactic fermentation in the barrel. 35% new French oak inclusion. 22 months aging. Bottled by hand, unfinned and unfiltered.

VINEYARD



Four total blocks used from two different vineyards: Mont Fleur farm at 393m in elevation on Helderberg Mountain (rocky, granitic-based Hutton soil) and north facing blocks on Keermont vineyard (deep red Hutton decomposed granite).

TASTING NOTES



Deep red color. Rich intense nutty fruitcake nose with a mix of black and red wild berries. Some tobacco, smoke, toast and some cedar from the fine French oak. Big, intense palate with thick, broad tannins, though still quite fine. (David Trafford).

FOOD PAIRING



Roasted lamb, grilled red meats, hamburgers, pasta bolognese.