

DE TRAFFORD 'ELEVATION 393'

2012

Country
South Africa

Region
Stellenbosch

Varietal
31% Cabernet Sauvignon
32% Syrah
29% Merlot
18% Cabernet Franc

Winemaker
David Trafford

Alcohol Content
14.46%

Total Sulfur
40ppm

Residual Sugar
1.4 g/l

Acidity
5.0 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 1-4 times daily for 12-15 days. Wine drained directly to barrels from a single-pressing from basket press. Malolactic fermentation in the barrel. Majorily new French oak inclusion. Blending after 9 months, 24 months barrel aging. Bottled by hand, unfinned and unfiltered.

VINEYARD



Vineyard site is at 393m in elevation on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite - Hutton type. 20-30 year old vines.

TASTING NOTES



Forthcoming lifted aromas of fruitcake and tomato paste, cinnamon, cloves and smoky blackberry emerging too. Syrah spice complimenting the Bordeaux varietals and new oak component nicely integrated. Elegant dry tannin running with the complex spicy fruit from beginning to end of a long fine finish. (David Trafford).



FOOD PAIRING

Lamb burgers, ribeye steaks, duck dishes, aged cheeses.

