



DE TRAFFORD CHENIN BLANC 2023

Label by Rita Trafford: Seeing Trees yet Feeling Water

 [Rita_trafford_textiles](https://www.instagram.com/Rita_trafford_textiles)

VINEYARD BLOCKS

2 blocks 38 & 40 year old bush vines in the Bottelary Hills. Deep gravelly Tukulu and Estcourt soil with 15 to 25% clay. Yield 8 tons/ha.

1 block (Keermont) 17 year old vines on 6 wire vertical trellis. Deep red hutton soil with good moisture retention. Yield 10 tons/ha.

1 block (Post House) 38 year old vines on a 5 wire basic trellis. More like uplifted bush vines. Lower slopes of the Helderberg, 8 km from the cooling influence of the sea. Gravelly Hutton and Escourt soil. Yield 4 tons/ha. Unirrigated.

VINTAGE CONDITIONS

Good winter conditions with sufficient rain and cold units up until the end of August 2022. Budbreak was slightly early due to the late winter / early spring being a bit drier than usual. Mild and dry conditions followed with nice, even, moderate growth and disease pressure low. Berry and bunch size was also restricted leading to moderate yields and high quality. Thunderstorms and rain in December replenished soil moisture and provided a little boost to growth, which was ideal for the Chenin Blanc, allowing the bunches to be nicely shaded in dappled light. The cool ripening period aided early ripening varieties like Chenin Blanc and produced one of our best vintages. Harvest date: 6/2/23 - 16/2/23 @ 20,5 to 23,0 balling

PRODUCTION

Grapes lightly crushed and allowed about 2 hours skin contact before gently pressing in a traditional basket press. Sulphur added and natural settling allowed for 2 days before 100% barrel fermentation with natural yeasts. Fermented and matured in 225ℓ, 400ℓ and 700ℓ casks for 10 months with lees stirred as necessary to complete fermentation. 8% new French oak used. Partial malolactic fermentation. Lightly fined with bentonite – a natural clay. Bottled unfiltered on the property by hand.

Bottling date: 3/1/2024 (1475 x 6 x 750ml; 200 x 1,5L; 15 x 3L)

TASTING NOTES

Straw yellow colour. Peach and apricot nose with lemon, honey and floral aspects complimenting. Less expressive than the rich 2022 vintage in a more typical, restrained De Trafford style. Complex, substantial palate. Fresh, elegant and restrained, but with power and length. Opens up with time in the glass or a decant. Excellent with most fish dishes, shellfish and sushi. Drink now to 2032.

ANALYSIS

ALC. 13.69% SUGAR: 1.93g/l TA: 4,7g/l pH: 3.54 VA: 0.49 g/l SO₂ 4_{free} & 69_{total}