



WINES (PTY) LTD

A SINGLE VINEYARD wine from the beautiful Mont Fleur farm at the top of a dramatic valley between the Stellenbosch and Helderberg mountains. The Trafford family house, which is in the middle of the vineyard, appears on the label - drawn by former Architect David Trafford.

ELEVATION "393" 2017

This blended wine best reflects our magnificent vineyard site high up (393 metres) on the eastern slopes of the Helderberg mountain. Soil deep red decomposed granite. The vines are close planted (5000 to 7500 vines / ha.) with narrow rows. The best barrels were selected for this reserve wine:

Cabernet Sauvignon 42%

23yr old vines on vertical trellis. Clones CS337; CS359; CS27: CS46A; CS1A; CS163 all on 101-14 rootstock. 3 tons/ha (18 hl/ha)

Merlot 32%

14yr old vines on vertical trellis. Clone MO343 on 101-14 rootstock. 5 tons/ha (33 hl/ha)

Cabernet Franc 14%

14yr old vines on vertical trellis. Clone CF214 & CF1 on 101-14 rootstock. 3 tons/ha (18 hl/ha)
These yields equate to less than 1,2 kg fruit per vine, a key ingredient to fine wine.

Syrah 12%

22yr old vines on vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 5 tons/ha (33 hl/ha)

VINTAGE CONDITIONS

An exceptional vintage. Following the hot and dry 2016 season, berries were particularly small and the vineyards very healthy, with adequate, balanced growth. Ideal cooler weather during harvest time with cool nights and no substantial heatwaves. An elegant, promising vintage, similar to 2007.

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 30°C. Time on skins 12 - 15 days, with cap of skins punched down (pigeage) 1 – 3 times a day. Wine drained directly to barrels together with single pressing from traditional hand basket press. Mostly new French oak used.

Blending done after 9 months. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation. Bottled by hand, unfiltered and unfiltered, on the property.

Bottling date: 17/9/2018 Production: 436 x 6 x 750ml, 36 x 1.5L

TASTING NOTES

Attractive medium deep red colour. Dense fruit aromas of blackcurrant, fruitcake and blackberry, along with spices, mostly cinnamon and cloves. With time in the glass some red fruit, fynbos and smoky blackberry emerging too. None of the varieties stand out and all contribute to the whole, along with the well-integrated new oak, which will reduce in time to reveal more vineyard character. Elegant dry tannin running with the complex spicy fruit from beginning to end of a long fine finish. Best 2025 to 2040. Ideal with a variety of fine, roasted red meat dishes

ANALYSIS

Alc. 14.40% SG 1.50g/l TA 5.23g/l pH 3.63 VA 0.59 SO₂ 3free 21total