

## de Trafford Cabernet Sauvignon 2010 de Trafford Cabernet Sauvignon

### Viticulture

Soil Type :	Monfleur & Keermont vineyard deep red Hutton decomposed granite, Helderberg low lying mountain site is shallow gravelly red Hutton decomposed granite.
Vine Age :	7, 13, 16 and 22 years old.
Irrigation Type :	Drip Method
Slope :	Montfleur, low lying Helderberg vineyard, two different sites in Keermont.
Harvest Date :	8 to 10 March 2010.
Yield (Tons / Hectare):	3 to 3.5 tons / ha which is less than 1kg per vine.



### Vinification:

#### VINTAGE CONDITIONS

A cool, overcast, rainy spring led to poor fruit set and smaller, looser bunches. Very strong winds shortly before most of the Cabernet Sauvignon began flowering meant that there was some physical damage and a reduced crop - though less than for most of other varieties on the estate. The small crop contributed to faster ripening with very ripe grapes of great intensity. A hot, dry harvest, producing big wines comparable to 2000 - which is drinking beautifully now.

Harvested at 23.5 - 26.4° Balling.

#### PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation at 31°C Centigrade with the cap of skins punched down 2 - 3 times a day for 15 days. Wine drained directly to barrels together with single pressing from traditional basket press for malolactic fermentation. 40% new French oak was used from high quality coopers. The time in barrels was 23 months with several rackings to gradually clarify the wine and assist with maturation.

The 2010 Cabernet Sauvignon also has 7% Merlot and 3% Cabernet Franc.

Bottled unfiltered by hand on the property.

Production: 670 x 12 x 750ml

Watch a video on David Trafford tasting the 2010 de Trafford Cabernet Sauvignon, select the link below.

<https://www.youtube.com/watch?v=AzuKB65hzpo&feature=youtu.be>

### Tasting Notes:

Color:	Deep, dark red color.
Nose:	Cassis & blackberry nose with attractive cedary, lead pencil and spicy oak aromas.
Palate:	Rich, tannic palate hiding a lot of intense fine fruit that opens up in the glass (or with decanting).
Other:	Exceptional maturation potential. Drink 2017 to 2024. Delicious with most red meat dishes. Butterfly leg of lamb on the grill with wild rosemary is a favorite.

### Chemical Analysis:

Alc (%):	15.78
RS (g/l):	3.2

TA (g/l): 5.5  
pH: 3.74

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