



## **DE TRAFFORD ROOBERNET 2005**

### **VINEYARD BLOCKS**

Roobernet is a relatively new South African crossing of Pontac and Cabernet Sauvignon. Pontac used to be extensively planted in the Cape and is thought to originate from Bordeaux. It fell out of favour probably due to its low yields and the quality of the plant material was allowed to degenerate. The crossing was an attempt to revive the variety, but the yields remain low and the wines are rather tannic on their own. We have a few rows of 10 year old vines on 7 wire vertical trellis on R99 rootstock.

Yield approx. 4 tons / hect. (24t/ha)

### **VINTAGE CONDITIONS**

Slightly below average winter rain was followed by above average spring rain. This allowed for good growth up to flowering and was followed by hot and dry conditions during berry enlargement, ensuring smaller berries. Substantial rain (75mm) in January was beneficial for the late ripening Roobernet, ensuring it ripened evenly through the hot and dry weeks leading up to the harvest, producing big, rich, concentrated wine.

Harvest date: 3 / 3 / 01 @ 23.5°B

### **PRODUCTION**

100% destemming and crushing by hand directly into a 750 kg open top fermentation tank. Spontaneous natural yeast fermentation allowed to peak at 26°C with the cap of skins punched down 2 – 5 times a day – for 5 days. Wine drained directly to a new American oak barrel together with single pressing from traditional basket press to finish fermenting and start the malolactic fermentation. Moved from new American oak to 2<sup>nd</sup> fill French oak after 2 months. Time in barrels 23 months, which included several rackings to gradually clarify the wine and assist maturation. This wine was bottled unfiltered by hand on the property.

Bottling date : 7 / 3 / 07

Production : 23 cases

### **TASTING NOTES**

Deep, dark, brooding red colour. Rich, dark bramble berry nose with smoky nutty overlay. Intense dark fruit on palate gives way to big, chewy tannins and a long dry finish. A monster wine with interesting ageing potential - probably best between 2009 – 2015. Enjoy with rich meat dishes. - especially a fat, juicy piece of rump steak grilled on the traditional braai.

### **ANALYSIS**

Alc. 14.56% SG.2.2 TA 7.3 pH 3.37 VA 0.68 SO<sub>2</sub> 34<sub>free</sub> & 48<sub>total</sub>