



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

ELEVATION “393” 2013

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 - Hutton type. The vines are close planted (5000 to 7500 vines / ha.) with narrow rows. The best barrels were selected for this reserve wine:

Cabernet Sauvignon 50%

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

Syrah 30%

18 yr old vines on vertical trellis. Clones SH21A; SH1A; SH99 all on 101-14 rootstock. 2 tons/ha (12 hl/ha)

Merlot 20%

19 yr old vines on vertical trellis. Clone MO181 on R99 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.

VINTAGE CONDITIONS

2013 vintage was characterized by extreme wind in late spring, which seriously reduced our crop and foliage for all our varieties, in particular the syrah which is on a more exposed section of the vineyard. The rest of the season was good with typical hot, dry weather during the harvest period. All the hand harvested and sorted grapes come into the cellar in perfect condition.

PRODUCTION

Handpicking into 20 kg lugboxes. 100% destemming and gentle crushing directly into open top fermenters. Spontaneous natural yeast fermentation @ max. temp. 29°C - 31°C. Time on skins 12 - 15 days, with cap of skins punched down (pigeage) 1 – 4 times a day. Wine drained directly to barrels together with single pressing from traditional basket press. Mostly new French oak used.

Blending done after 9 months. Time in barrel 24 months, which included several rackings to gradually clarify the wine and assist maturation.

This wine was bottled by hand, unfinned and unfiltered, on the property.

Bottling date: 24/2/2015 Production: 110 x 12 x 750ml, 16 x 1.5L, 10 x 3L

TASTING NOTES

Attractive medium deep true red colour. Lovely blackberry and bright cherry aromas with an array of spices and a little fruitcake too. New oak component nicely integrated. Palate shows a lot of energy and a tight structure with fine tannins and a long dry finish. Best 2020 to 2030. Ideal with a variety of fine, roasted meat dishes.

ANALYSIS

Alc. 14.5% SG 1.3g/l TA 5.2g/l pH 3.61 VA 0.68 SO₂ 4free 20total