

DE TRAFFORD PINOT NOIR 2004

VINEYARD BLOCKS

Exclusively from our mountainside vineyard 400m above sea level.
8 yr old vines, clones PN115 & PN777 on R99 rootstock.
Vines trained high off the ground with 5 wire vertical trellis to reduce air temperature.
Rows 1.5m wide. Vine density 7000 vines/ha. Lightly irrigated on hot days to cool the vineyard and relieve stress. Yield 4 tons/ha.

VINTAGE CONDITIONS

A cool, late spring followed by a few days of very hot weather in early January that caused some sunburn. The harvest took place in warm, but good conditions producing healthy grapes and a big, robust and full flavoured wine.
Harvest date: 13/2/04 @ 25.5° Balling.

PRODUCTION

Spontaneous **natural yeast** fermentation started after 4 days cold soak. Fermented up to max. 31°C. The cap of skins was punched down manually 1 - 4 times a day for 14 days. Wine drained directly into 2 x 225L second fill French oak barrels together with a single pressing from traditional basket press. All our red wines undergo malolactic fermentation in the barrel.
Time in barrel 19 months with only a single racking.
Bottling date: 6/10/2005.
Production: 45 x 12 x 750ml

TASTING NOTES

Attractive ruby colour. Complex spicy cherry, cranberry and slightly earthy aroma. Interesting sweet/sour texture to the palate highlights the complex spice and fruit flavours. Should harmonize over the next few years - probably best between 2006 and 2012. Should accompany a wide variety of meals from rich seafood to venison casserole.

ANALYSIS

Alc. 15.28 Sugar 1.8 TA 4.9 VA 0.67 pH 3.92 SO₂ 29 - 59