



DE TRAFFORD PINOT NOIR 2013

Wine of Origin Upper Hemel-en-Aarde Valley

In the spring prior to the 2013 harvest we had devastating wind that reduced most of our crop in Stellenbosch by 50% or more. We did not want to supplement our regular De Trafford wines with grapes from other vineyards we're not familiar with, so decided to do a few interesting "one off wines" like this Pinot Noir.

VINEYARD BLOCK

Newton-Johnson is one of the leading Pinot Noir producers in South Africa and we managed to get 2 tons of their excellent fruit.

A young 4 year old block. Clones PN115 & PN777 on R110 rootstock.
Yield 5 tons/ha.

VINTAGE CONDITIONS

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good balanced growth. The small berries and moderate ripening period produced concentrated grapes with lots of flavour and sugar.

Harvest date: 28 / 2 / 2013 @ 24.5° Balling.

PRODUCTION

Spontaneous **natural yeast** fermentation started after 6 days cold soak. Fermented up to max. 30°C. The cap of skins was punched down manually 1 - 2 times a day for 17 days. Wine drained directly into 225L second fill French oak barrel together with a single pressing from traditional basket press. All our red wines undergo malolactic fermentation in the barrel.

Time in barrel 7 months with only a single racking.

Production: 141 x 12 x 750ml

TASTING NOTES

Attractive deep ruby colour. Intense complex red berries, spices and smoky forest floor. Typically silky texture and complexity on the palate which should still develop considerably, Drinking nicely now, but better between 2015-2020.

ANALYSIS

Alc. 14.41 Sugar 1.3 TA 5.2 VA 1.03 pH 3.72 SO₂ 4_{free} - 46_{total}