



DE TRAFFORD PINOT NOIR 2005

VINEYARD BLOCKS

Exclusively from our mountainside vineyard 400m above sea level.
9 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

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. 48 mm of rain fell on 28 January and the grapes were harvested before the vines absorbed much water - about 5 days earlier than expected. Another 21 mm fell shortly thereafter, vindicating the decision to pick early.
Harvest date: 29/1/2006 @ 23.3° Balling.

PRODUCTION

Spontaneous **natural yeast** fermentation started after 4 days cold soak. Fermented up to max. 29°C. The cap of skins was punched down manually 1 - 2 times a day for 13 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 18 months with only a single racking.

Bottling date: 29 / 9 / 2006
Production: 45 x 12 x 750ml

TASTING NOTES

Attractive ruby colour. Spicy raspberry core on the nose with subtle nuances of herbs; flowers; tobacco and forest floor. An elegant, restrained palate with firm, fine tannins and fresh, savoury fruit flavours. Needs a year or two to open up and soften a little – probably best between 2008 and 2013. Should accompany a wide variety of meals from delicate meat dishes to wild mushroom pasta. Pan fried trout or eel in red wine.....mmm!

ANALYSIS

Alc. 13.76 Sugar 1.7 TA 5.5 VA 0.51 pH 3.60 SO₂ 28_{free} - 60_{total}