



## DE TRAFFORD C.W.G. PINOT NOIR 2000

### VINEYARD BLOCKS

2/3 from our new mountainside vineyard. Clones PN115 & PN777 on R99 rootstock. Vines trained high off the ground with 5 wire vertical trellis. 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.

1/3 from part of our original Mont Fleur block planted in 1983 for "home consumption" only. The Pinot Noir vines represent a tiny area of approx. 0.1 ha – 5 wire vertical trellis with 1.35m row width. Vine density 7500 vines/ha. Soil red Hutton mostly. Clone BK5 on R99 rootstock. No irrigation. Yield 3 – 4 tons/ha.

### VINTAGE CONDITIONS

A dry, hot summer. The harvest was early with ripe, healthy grapes producing big wines with high alcohols.

Harvest date: 3/2/00 & 11/2/00 @ 23.4 - 25° balling.

### PRODUCTION

Spontaneous **natural yeast** fermentation started after 3 days cold soak. Fermented up to max. 30°C. The cap of skins was punched down manually 2 - 4 times a day for 10 days. Wine drained directly into 3 x 225L barrels together with single pressing from traditional basket press. 1 New French oak, other 2 second fill.

All our red wine undergo malolactic fermentation in the barrel.

Time in barrel 16 months with only a single racking.

Bottling date: 6/7/01.

Production: 68 cases.

### TASTING NOTES

Clear medium ruby – typically Pinot – colour. Complex ripe cherry, spicy and slightly earthy aroma. Rich, silky textured palate with enough tannic structure to provide good maturation potential. Probably best between 2003 and 2008. Good Pinot always accompanies a wide variety of meals from seafood to steak. Try with wild mushroom pasta or veal dishes.

### ANALYSIS

Alc. 14.25 Sugar 1.5 TA 5.6 VA 0.74 pH 3.59 SO<sub>2</sub> 63 - 136