



DE TRAFFORD PINOT NOIR 1998

VINEYARD BLOCKS

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 ripening period was hot and dry, but thankfully not too many excessively hot days. The harvest was early with ripe, healthy grapes producing big wines with high alcohols.

Harvest date : 11 / 2 / 98 @ 23.3° balling

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small

2 ton open top fermentation tanks. Spontaneous **natural yeast** fermentation @ max. 33 deg. with the cap of skins punched down manually 2 - 4 times a day for 11 days. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wine undergo malolactic fermentation in the barrel. This helps to integrate the new oak component and fix colour and flavour compounds. 30% new French oak and

15 % new American oak was used from the high quality 'Francois Freres' and 'Demptos' cooperages.

Time in barrel 17 months with only a single racking.

This wine was bottled directly from the barrel unfiltered by hand.

Bottling date :

Production : cases.

TASTING NOTES

ANALYSIS

Alc. 15.32 Sugar 3.0 TA 6.1 VA 0.75 pH 3.71 SO2 37 - 74