



## DE TRAFFORD PLAN B 2015

“Plan B” is a true “second” wine – a collection of barrels we feel are not quite up to the high quality we expect for our wines, but too good to sell off in bulk.

### VINEYARD BLOCKS

#### **Syrah 33%**

Mostly from neighboring Keermont vineyard, from which we make our Blueprint Syrah.

#### **Petit Verdot 27%**

We used all the Petit Verdot for Plan B in 2015, as we didn't feel it balanced enough to bottle on its own. Contributes a lot of intensity and structure to the wine.

#### **Cabernet Sauvignon 20%**

We had an excellent crop of Cabernet Sauvignon from neighboring Keermont vineyard and could spare a few barrels.

#### **Cabernet Franc 13%**

We have a vigorous section of Cabernet Franc from our Mont Fleur vineyard that we usually add to our Merlot, but didn't feel it would benefit the Merlot in this vintage.

#### **Merlot 7%**

A single barrel from our Foundation Block Merlot on a lower lying site near the Mont Fleur Conference Venue.

### VINTAGE CONDITIONS

Our earliest harvest ever, starting on 23 January, though this was surpassed in 2016 by one day. Good post 2014 harvest rains and an early cold, wet winter meant a good build-up of reserves and dormancy. Warm weather in August resulted in early and importantly even bud-break. The warm, dry windy summer kept growth moderate and sped up ripening by about 2 weeks, as well as ensuring no rot health problems. Although fertility was good, bunches and berries were smaller than usual, contributing to the lower yield. The summer was warm to hot, but there were no real heatwaves during the critical ripening period, which with lower temperatures at night, ensured excellent flavour development and good pH and acidity. Despite such an early harvest, 2015 is emerging as one of the best ever harvests.

### PRODUCTION

Plan B is produced in much the same way as the top De Trafford wines, just a barrel selection of those we don't feel meet our high standards. Hand picking, no yeast or acid additions, low SO<sub>2</sub>, no fining or filtering are standard practices at De Trafford.

Time in mostly old 225L barrels: **19 months.**

Bottling date: 24 / 10 / 16 Production: 372 x 12 x 750ml

### TASTING NOTES

Medium deep red colour. Attractive cherry, wild berries and herbal nose showing ripe, fresh fruit and a little spicy oak. Juicy ripe, but lively fruit on palate with some time needed for tannins to soften. Best between 2018 & 2027.

### ANALYSIS

Alc. 15.11% SG. 1.3g/l TA 5.3g/l pH 3.66 VA 0.61 SO<sub>2</sub> 20free 52total