



## DE TRAFFORD PINOT NOIR 2007

### VINEYARD BLOCKS

Exclusively from our mountainside vineyard 400m above sea level.  
11 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 3 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: 3 / 2 / 2007 @ 25° 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 a 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.  
Bottling date: 19 / 9 / 2008  
Production: 22 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 2010 – 2015.

### ANALYSIS

Alc. 15.19 Sugar 1.3 TA 5.7 VA 0.71 pH 3.89 SO<sub>2</sub> 25<sub>free</sub> - 48<sub>total</sub>