



2015 PLATTER 5 STAR & RED WINE OF THE YEAR

## DE TRAFFORD BLUEPRINT SYRAH 2012

### VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 14 yr old vines on 7 wire vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton, medium potential decomposed granite. Yield **6 tons / hect** (44 hl/ha).

A little from our "**Tip Top Mont Fleur**" vineyard. Steep, stony, north west facing slope with narrow rows. Yield **4 tons/hect** (29 hl/ha).

### VINTAGE CONDITIONS

Winter 2011 was colder than usual, but with average rainfall resulting in excellent, even bud-break. We had good growth in spring, but poor weather (cold and rain) over the flowering period resulting in uneven flowering and berry set. We paid extra attention to green harvesting to help make up for this. Disease pressure was managed with well-timed sprays and open, small canopies. January was exceptionally hot, which really jolted the vines into ripeness. The ripening period of February and March was much cooler and close to perfect, with not much rain, and we're extremely satisfied with the 2012 vintage.

### PRODUCTION

**Handpicking** into 20 kg lugboxes. Destemming and gentle crushing directly into small open top fermentation tanks. Spontaneous **natural yeast** fermentation @ max. 30 deg. with the cap of skins punched down manually 2 - 3 times a day for an average of 16 days. Wine drained directly to barrels together with single pressing from basket press.

All our red wine undergoes malolactic fermentation in the barrel.  
Time in barrel 21 months with no new wood and only two rackings.

This wine was bottled unfinned and unfiltered by hand.

Bottling date: 17/12/2013.

Production: 773 x 12 x 750ml

### TASTING NOTES

Medium deep, true red colour. Lovely pepper, fynbos and a little Eucalypt on the nose hiding the chalky red berry fruit. Palate surprisingly approachable with the lively acidity and tannins rippling across the palate in a fresh and delightful way. Palate packed with intense red berry fruit and a spicy, peppery overlay.

Expected best between 2015 and 2020.

Ideal with a rack of ribs with a little spice or slow roasted pork belly.

### ANALYSIS

Alc. 14.76 SG. 1.6 TA 5.1 pH 3.59 VA 0.57 SO<sub>2</sub> 11free & 41total (lower than some organic wines)