



DE TRAFFORD PINOT NOIR 2006

VINEYARD BLOCKS

Exclusively from our mountainside vineyard 400m above sea level.
10 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 4 tons/ha.

VINTAGE CONDITIONS

Slightly above average winter rain was followed by a hot and dry spring and trouble-free growing season. A little rain delayed harvest slightly, but refreshed the struggling vines. The small berries and moderate ripening period produced concentrated grapes with lots of flavour and sugar.

Harvest date: 13/2/2006 @ 26° 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 2 x 225L second fill French oak barrels together with a single pressing from traditional basket press. All our red wines undergo malolactic fermentation in the barrel.

Time in barrel 18 months with only a single racking.

Bottling date: 17 / 10 / 2007

Production: 45 x 12 x 750ml

TASTING NOTES

Attractive deep ruby colour. Intense complex inky dark fruits, spices and smoky forest floor. Very rich and ripe. Rather over the top for a Pinot Noir and more like a Syrah. Big, bold, but soft tannins. Already quite complex and ready to drink now to 2013.

ANALYSIS

Alc. 15.8 Sugar 2.5 TA 4.9 VA 0.57 pH 3.71 SO₂ 23_{free} - 67_{total}