

## DE TRAFFORD PINOT NOIR 2002

### VINEYARD BLOCKS

80% from our new mountainside vineyard. Clones PN115 & PN777 on R99 rootstock.

Vines trained high off the ground with 5 wire vertical trellis. 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.

20% from 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 2 tons/ha.

### VINTAGE CONDITIONS

The growing season was particularly difficult, with early season mildew problems. 150 mm rain fell about two weeks before harvest and we had to do a lot of sorting to ensure clean, healthy grapes.

Harvest date: 5/2/02 & 14/2/02 @ 22.5° - 24.3° balling.

### PRODUCTION

Spontaneous **natural yeast** fermentation started after 3 days cold soak. Fermented up to max. 31°C. The cap of skins was punched down manually 2 - 4 times a day for 14 days. Wine drained directly into 3 x 225L barrels together with single pressing from traditional basket press. All second fill barrels.

All our red wines undergo malolactic fermentation in the barrel.

Time in barrel 20 months with only a single racking.

Bottling date: 6/11/03.

Production: 56 cases.

### TASTING NOTES

Medium ruby colour. Attractive bramble berry, red cherry and forest floor aroma. Soft, silky textured palate with some complexity. Probably best between 2004 and 2008. Good Pinot always accompanies a wide variety of meals from rich seafood to pan fried beef fillet.

### ANALYSIS

Alc. 13.8 Sugar 1.4 TA 5.3 VA 0.55 pH 3.55 SO<sub>2</sub> 28 - 80