

DE TRAFFORD HEAP OF STONES SHIRAZ 2004

This special release Shiraz was picked, vinified and bottled by De Trafford assistant winemaker Hendry Hess and neighbouring Keermont Vineyards' winegrower Alex Starey. Vinification was carried out as gently and minimalistically as possible in order to preserve the subtle flavours of the fruit from Pru Crawley's organically managed "Heap of Stones" vineyard.

VINEYARD BLOCKS

100 % from Pru Crawley's Bellevlei vineyard on the Blaauwklip Valley floor. Organically managed 6 year old vines on 5 wire vertical trellis, clone SH9 on 101.14 rootstock. Soil: a raised alluvial terrace – a combination of pudding stones and larger river boulders.

VINTAGE CONDITIONS

The spring was cool and late with a good, even budburst. We had a few very hot days in early January but generally the ripening season was relatively cool and dry and nearly 2 weeks later than usual.

Harvest date : 18 / 3 / 04 @ 23.4° Balling.

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into a small 700 kg ton open top fermentation tank. Spontaneous **natural yeast** fermentation @ max. 28°C with the cap of skins punched down manually 2 - 4 times a day for an average of 12 days. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wine undergoes malolactic fermentation in the barrel. This helps to integrate the new oak component and fix colour and flavour compounds. 25% new French oak was used, rest second and third fill.

Time in barrel 19 months with only a single racking.

This wine was bottled unfinned and unfiltered by hand.

Bottling date : 22 / 11 / 2005.

Production : 42 x 12 x 750ml

TASTING NOTES

Deep stoney red colour. Aromatic nose with ripe berries accompanied by herb and toasted oak notes. Tight, well structured palate (typical of wines from rocky vineyards) with dark fruit flavours. Clean finish. Decant to drink now or best between 2007 and 2014. Best served with aromatic meat dishes.

ANALYSIS

Alc. 14.47 SG. 1.5 TA 5.7 pH 3.72 VA 0.60 SO₂ 30 & 84