



## DE TRAFFORD PLAN B 2006

“Plan B” is a true “second” wine – a fairly random collection of barrels we feel are not quite up to the high quality we expect for our wines, but too good to sell off in bulk.

### **Merlot 37%**

We struggled with completion of malolactic fermentation with 2 barrels of Merlot.

### **Cabernet Franc 25%**

The Cabernet Franc was from a small section of more vigorous vines – just enough to produce one barrel. This was harvested last @ a very high sugar content that struggled to ferment dry.

### **Roobernet 25%**

We blended it with the Roobernet which had a moderate alcohol, but was struggling with completing malolactic fermentation. Together they eventually completed both ferments.

### **Shiraz 2008 13%**

Eventually after 2 years these wayward barrels were in a stable condition and were blended together with a little 2008 Shiraz to add some freshness.

## 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 : 7 / 3 / 06 – 23 / 3 / 06 @ 23 – 28° B

## PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ 30°C with the cap of skins punched down 2 – 4 times a day for 10 to 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. Time in barrel 32 months with several rackings to gradually clarify the wine and assist maturation. Bottled unfiltered by hand on the property.

Bottling date: 19 / 12 / 08

Production: 94 x 12 x 750ml (Only sold by case of 12)

## TASTING NOTES

Intense dark wild fruits and berries with a dusty smokiness. Big rich palate. Thick tannins and some lively acidity. Serious, intriguing and drinking well now.

## ANALYSIS

Alc. 15.26% SG. 2.8 TA 5.7 pH 3.56 VA 0.56 SO<sub>2</sub> 17<sub>free</sub> 69<sub>total</sub>