



DE TRAFFORD BLUEPRINT SHIRAZ 2004

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east. facing block. 6 yr old vines on 7 wire vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton. Yield **8 ton / hect**. The balance from Pru Crawley's "heap of stones" vineyard a bit further down the Blaauwklip valley. 6 yr old vines on 5 wire vertical trellis, clone SH9 on 101-14 rootstock. Soil a raised alluvial stone terrace. Yield approx. 6 tons/ha. Both vineyards lightly irrigated at veraison.

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 : 8 / 3 / 04 – 18 / 3 / 04 @ 23.4 - 25.7° Balling.

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks. Spontaneous **natural yeast** fermentation @ max. 31 deg. 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. 15% new French oak and 10 % new American oak was used.

Time in barrel 19 months with only a single racking.

This wine was bottled unfinned and unfiltered by hand.

Bottling date : 31 / 10 / 2005.

Production : 550 x 12 x 750ml

TASTING NOTES

Attractive deep red colour. Closed, but intense plum, spice, cherry and subtle herb nose. Full palate packed with complex fruit and soft, ripe tannins. Finely textured with a long dry finish. Probably best between 2007 & 2014. Ideal with a variety of strong flavoured (including lightly spicy) meat dishes.

ANALYSIS

Alc. 14.56 SG. 1.7 TA 5.1 pH 3.9 VA 0.57 SO₂ 30 & 80