



WINES (PTY) LTD

DE TRAFFORD MERLOT 2016

VINEYARD BLOCKS

1st block 22 year old vines on vertical trellis. Mix of clones on R110 & R99 rootstocks. 'Mont Fleur' vineyard - high altitude mountain slope. Soil deep red Hutton, decomposed granite.

Yield 3 tons/hect. (20hl/ha).

2nd block 13 year old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.

Yield 3 tons/ha (20hl/ha)

3rd block 10 year old vines on vertical trellis. Clone MO348 on 101-14 rootstock. "Keermont" vineyard – high altitude mountain slope. Soil similar to Mont Fleur, heavier clay component.

Yield 4 ton/ha. (26hl/ha)

4th block 33 year old vines on vertical trellis. Various clones in a tiny block planted below the Mont Fleur Conference Venue. Alluvial soil. Yield 5 tons/ha (33hl/ha)

VINTAGE CONDITIONS

A difficult and challenging vintage. Winter started late, but we had enough cold to ensure good budbreak in spring. We had below average winter rain, but a good normal spring. An early hot summer with several heatwaves throughout the season meant lower growth and a smaller crop with small berries. The little bit of supplementary water we could apply (sooner than ever before) went a long way to help keep quality high. Harvest was our earliest ever, starting more than a week early. The hot weather and particularly warm evenings meant acidity was low and we had to pick earlier than usual.

Harvest date: 3/02/2016-3/03/2016 @ 22 - 25 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. 30°C with the cap of skins punched down manually 1-3 times a day for 10 days. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 35% new French oak. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation.

The wine was bottled unfined and unfiltered by hand on the property.

Bottling date: 11/08/2017

Production: 313 x 12 x 750ml

TASTING NOTES

Lovely deep, bright red colour.

Clove and cinnamon, black cherry, red berry and plum on the nose.

Bright fruit on the palate with fine supple tannin. Nice balance of fruit and spice aspects follow through to a long finish.

Drink now to 2030.

Ideal with lamb and other red meat dishes as well as a baked pasta.

ANALYSIS

Alc.14.69 SG. 2.0 g/l TA 5.5 g/l pH 3.59 VA 0.75 SO₂ free 3ppm Total 25ppm