



DE TRAFFORD PLAN B 2009

“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.

VINEYARD BLOCKS

Mostly from separately picked and vinified sections of vineyards that were affected by the huge fire in January 2009. A blend of Cabernet Sauvignon 39%; Merlot 36%; Shiraz 11%, Petit Verdot 7% and Cabernet Franc 7%. Yield average 5 tons/hect.

VINTAGE CONDITIONS

Typical cold, wet winter followed by an excellent growing season with above average rainfall, but cooler temperatures producing good, but not excessive growth. A particular healthy year with very little disease pressure. Although the ripening period was warm to hot, there were very few heat spikes until late February, early March.

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. Only old 225ℓ French oak was used. Time in barrels **19 months** with several rackings to gradually clarify the wine and assist maturation. 14% 2008 included.

Bottling date: 05 / 11 / 10

Production: 349 x 12 x 750ml (Only sold by case of 12)

TASTING NOTES

Attractive dark red, youthful colour. Fresh, spicy smoky red fruit on the nose. Fresh, attractive smoky red fruit on palate too with quite prominent but fine, dusty tannins. A Plan B with real ageing potential. Needs at least 6 months to settle down and should continue to improve for at least 5 years.

ANALYSIS

Alc. 14.5% SG. 2.0g/l TA 6.0g/l pH 3.71 VA 0.63 SO₂ 9free 45total