



## DE TRAFFORD PETIT VERDOT 2014

### VINEYARD BLOCKS

A difficult variety to grow, with thin shoots vulnerable to wind damage. A late ripening variety producing tiny berries of highly concentrated fruit. We get a small amount from an excellent block at our neighbours, Keermont. (About 1,2 km down the road from us, on the left on the steepest section of road)  
Yield 6 tons/ha.

### VINTAGE CONDITIONS

A particularly good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well-timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate fresh style. Moderate temperatures and no rain over harvest meant the development of attractive, complex fruit characters. Harvest started about 2 weeks later than usual.

### PRODUCTION

100% destemming and crushing by hand directly into a small open top fermentation tank. Spontaneous natural yeast fermentation @ 28°C with the cap of skins punched down twice a day for 10 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 25% new 225L French oak was used from high quality coopers. Time in barrels 20 months. This wine was bottled unfiltered by hand on the property.

Bottling date: 4 / 11 / 15  
Production: 124 x 12 x 750mL

### TASTING NOTES

Deep red colour. An intriguing combination of mint, pepper, tobacco, and cinnamon, underwritten by dense blackberry fruit. Bright acidity and crunchy tannins on a lively palate that's starting to mellow nicely on release. Drink 2021 to 2029. This wine will add panache to a simple pasta dish or a burger and chips!

### ANALYSIS

Alc. 14.15% SG. 1.7 g/l TA 5.6 g/l pH 3.79 VA 0.66 SO<sub>2</sub> 3free 25total