



## DE TRAFFORD PINOT NOIR 2001

### VINEYARD BLOCKS

80% from our new mountainside vineyard. Clones PN115 & PN777 on R99 rootstock. Vines trained high off the ground with 5 wire vertical trellis. Rows 1.5m wide. Vine density 7000 vines/ha. Lightly irrigated on hot days to cool the vineyard and relieve stress. Yield 5½ tons/ha.

20% from part of our original Mont Fleur block planted in 1983 for “home consumption” only. The Pinot Noir vines represent a tiny area of approx. 0.1 ha – 5 wire vertical trellis with 1.35m row width. Vine density 7500 vines/ha. Soil red Hutton mostly. Clone BK5 on R99 rootstock. No irrigation. Yield 3 – 4 tons/ha.

### VINTAGE CONDITIONS

A dry, hot summer with ideal conditions a few weeks before harvest, producing healthy grapes with great phenolic ripeness, high sugars and complex, fine flavours.  
Harvest date: 9/2/01 & 17/2/01 @ 24° - 25.7° balling.

### PRODUCTION

Spontaneous **natural yeast** fermentation started after 3 days cold soak. Fermented up to max. 31°C. The cap of skins was punched down manually 2 - 4 times a day for 13 days. Wine drained directly into 5 x 225L barrels together with single pressing from traditional basket press. 1 New French oak, other 4 second fill.  
All our red wines undergo malolactic fermentation in the barrel.  
Time in barrel 14 months with only a single racking.  
Bottling date: 31/5/02.  
Production: 109 cases.

### TASTING NOTES

Attractive medium deep ruby colour. Complex spicy dark cherry and appealingly earthy aroma. Tight, closed, finely textured palate will unfold great complexity hinted at in the nose. Probably best between 2004 and 2010. Good Pinot always accompanies a wide variety of meals from rich seafood to pan fried beef fillet.

### ANALYSIS

Alc. 14.7 Sugar 2.1 TA 5.1 VA 0.66 pH 3.41 SO2 39 - 69