

### **DE TRAFFORD PLAN B 2020**

"Plan B" is a true "second" wine – a 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

## Cabernet Sauvignon 39%

We specifically pick small sections of the vineyard that have excess vigour and vinify them separately with very little extraction. In addition we had a few barrels that took nearly a year to complete fermentation and these turned out a little softer and a little oxidative, as they were without any sulphur additions all that time.

# Cabernet Sauvignon Elgin 4%

A wonderful 20 year old vineyard in the cool Elgin region we started to work with.

Cinsaut 2020 26%

A 26 year old vineyard in the Bottelary Hills.

Syrah 13%
Petit Verdot 9%
Cabernet Franc 4,5%
Merlot 4,5%

# **VINTAGE CONDITIONS**

Winter 2019 was reasonably normal with enough rain after the last few dry years. Bud-break was good and we had a cool growing season with a lot of rain in October (131mm). We managed the disease pressure well, but poor flowering conditions meant lighter, looser bunches, especially in the Cabernet Sauvignon. A little rain over Christmas (31mm) helped refresh the vines. A near perfect season until the middle of January when the heat was turned up to 30deg temperatures. Then on 19 January we had extreme wind that damaged ripening berries and reduced yields further. A very ripe vintage similar to 2010 and 2000.

# **PRODUCTION**

Plan B is produced with minimal intervention in much the same way as the top De Trafford wines, just a barrel selection of those we don't feel meet our high standards. Hand picking, no yeast or acid additions, low SO2, no fining or filtering are standard practices at De Trafford.

Time in some new, but mostly old 225L French oak barrels: 16 months.

Bottling date: 30/6/2021 Production: 535 x 12 x 750ml

#### **TASTING NOTES**

A medium red colour. An aromatic nose of rich ripe strawberry and blackcurrant fruit and roasted spices. Full bodied with soft ripe tannins and a little fruit sweetness from the cinsaut. The perfect braai wine. Enjoy now to 2026.

## **ANALYSIS**

Alc. 15.2% SG. 2.9 g/l TA 5.5g/l pH 3.71 VA 0.86 SO<sub>2</sub> 26free 89total