



DE TRAFFORD MERLOT 2019

VINEYARD BLOCKS

1st block 25 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 16 year old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.

Yield 4 tons/ha (26hl/ha)

3rd block 13 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 5 ton/ha. (32hl/ha)

VINTAGE CONDITIONS

Winter rainfall was higher than previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray program throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

Harvest date: 6/2/19 to 6/3/19 @ 21.2 to 23.8 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 to 16 days. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 30% 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: 13/10/2020

Production: 387 x 6 x 750ml

TASTING NOTES

Lovely deep, bright red colour.

Black berry, plum and spices (clove and cinnamon) and a touch of fynbos herbs. 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.14.62 SG. 1.8g/l TA 6.0g/l 3.51pH 0.70VA SO₂ free 0ppm Total 37ppm