



## DE TRAFFORD MERLOT 2013

### VINEYARD BLOCKS

1<sup>st</sup> block 19 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 10 year old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.

Yield 3 tons/ha (20hl/ha)

3rd block 7 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 3 ton/ha. (20hl/ha)

4<sup>th</sup> block 30 year old vines on vertical trellis. Various clones in original mixed block planted below Mont Fleur Conference Venue. Alluvial soil. Yield 5 tons/ha (33hl/ha)

### VINTAGE CONDITIONS

2013 vintage was characterized by extreme wind in late spring, which seriously reduced our crop and foliage for all our varieties. Although most of our Merlot blocks are on the lower, more sheltered slopes they were not spared. The rest of the season was good with typical hot, dry weather during the harvest period. All the hand harvested and sorted grapes come into the cellar in perfect condition.

Harvest date: 15/02/2013 - 19/03/2013 @ 22 - 24.6°B

### 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 days. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 35% new French oak. Time in barrel 23 months, which included several rackings to gradually clarify the wine and assist maturation.

The wine was bottled unfiltered by hand on the property.

Bottling date: 12/2/15

Production: 280 x 12 x 750ml

### TASTING NOTES

Attractive medium deep red colour. Wild berry and dark cherry fruit with intriguing smoked nuts & spices and a little fynbos (herbaceous) character and a touch of mint. Appealing, slightly austere palate with lovely fine, dry tannins showcasing the fruit and spice aspects and a soft, long finish.

Probably best between 2019 and 2027.

Ideal with rich baked pasta and various moderately rich red meat dishes such as lamb and veal.

### ANALYSIS

Alc. 13.78% SG. 2.0g/l TA 4.9g/l pH 3.62 VA 0.62 SO<sub>2</sub> 10<sub>free</sub> 26<sub>total</sub>