de Trafford

WINES (PTY) LTD

DE TRAFFORD MERLOT 2022

VINEYARD BLOCKS

1st block 28-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 4 tons/hect. (26hl/ha).
2nd block 19-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 40-year-old Foundation Block below Mont Fleur Conference Venue. Mix of suitcase clones on R110. Mostly alluvial soil. Yield 3 tons/ha (21hl/ha)

VINTAGE CONDITIONS

Ideal winter conditions with sufficient rain and cold units up until the end of August 2021. Excellent budbreak about 7 days later than usual resulting in nice even growth. Early spring was cool and dry and then became cooler and wetter with 123mm in October. This provided vigorous canopies and high fungal disease pressure which we managed well. A very hot and dry January was quite a shock to many vineyards, but our vines in deep soils managed this period well. February was cooler with a little relieving rain. Slightly higher yields, but all in good balance and picked in perfect condition.
Harvest date: 22/2/22 & 22/3/22 @ 23,1 & 24,8 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. 27°C with the cap of skins punched down manually 1-3 times a day for 12 to 18 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: 28/07/2023
Production: 240 x 6 x 750ml

TASTING NOTES

Lovely bright deep rich red colour. Plums and red berries on the nose with beautiful spice notes complimenting (clove and cinnamon) and a touch of fynbos herbs. Elegant, refined palate with juicy, generous fruit reflective of the vintage, with spice and fine tannins. Layered and long finish.
Drink now to 2036.
Ideal with lamb and other red meat dishes as well as a baked pasta.

ANALYSIS

Alc.14.87% SG. 1.2g/l TA 6.0g/l 3.36 pH 0.54 VA SO_2 5 free 18 total

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