



DE TRAFFORD SHIRAZ 2007

VINEYARD BLOCKS

Approximately $\frac{2}{3}$ from one block 12 yr old vines on 7 wire vertical trellis with moveable foliage wires. Clones SH21A; SH1A & SH99 all on 101-14 rootstock. 5000 vines / hect. "Mont Fleur" vineyard - high altitude Helderberg mountain NW facing slope.

Steeply sloping site with rocky, granitic based Hutton soil.

Yield 5.5 tons / hect. (33h ℓ /ha)

About $\frac{1}{3}$ from our new "Tip Top Mont Fleur" vineyard planted immediately above the existing Shiraz vineyard in 2003. Soil and aspect similar, though a little steeper and stonier. Clones SH470 (sourced from Cote Rotie); SH174 (sourced from Hermitage) and SH747 all on 101-14 (low vigour) rootstock. Trellis system and planting density as older vineyard above.

Yield 3 tons / hect. (18h ℓ /ha)

Lightly irrigated after veraison to avoid excessive stress during the critical ripening stage.

VINTAGE CONDITIONS

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good, balanced growth. The Shiraz seemed to relish the knife-edge harvest conditions with small heat waves alternating with short, wet, cold spells. It seemed to bring out a spiciness and elegance unique to the vintage.

Harvest date: 16 / 2 / 07 - 1 / 3 / 07 @ 24.4 - 25° Balling.

PRODUCTION

Handpicking into 20 kg crates. 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 - 4 times a day for 13 days. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wines undergo malolactic fermentation in the barrel. 50% new French oak was used.

Time in barrel 20 months with only 2 gentle rackings.

This wine was bottled unfined and unfiltered by hand.

Bottling date : 16 / 12 / 2008.

Production : 354 x 12 x 750ml

58 x 1.5L

TASTING NOTES

Deep bright red colour. Intense, but elegant wild and red berry fruit with complex spice and white pepper nuances – all very persistent. Lovely purity of fruit on the palate, despite the range of interesting secondary flavours – incl. spice, pepper and subtle oak. Fine, dry and persistent finish. Probably best between 2010 & 2020. A pity to spoil this wine with food! Perhaps best with plainer food like roast chicken, potatoes or butternut to highlight the wines underlying subtleties?

ANALYSIS

Alc. 15.16 SG. 1.6 TA 4.7 pH 3.65 VA 0.43 SO₂ 24_{free} 60_{total}