



DE TRAFFORD BLUEPRINT SHIRAZ 2008

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 10 yr old vines on 7 wire vertical trellis, clone SH9 on 101.14 rootstock. A new young vineyard 3yr on similar slope and soil. SH470 & 174 on 101.14 rootstock. Soil deep red Hutton, medium potential decomposed granite. Yield **4 tons / hect** (29 hl/ha)

A little from our new "Tip Top **Mont Fleur**" vineyard. Steep stony north west facing slope with narrow rows. Yield 5 tons/hect (36 hl/ha).

8% Petit Verdot included

VINTAGE CONDITIONS

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good, balanced growth. As in 2007 the Shiraz seemed to relish the knife-edge harvest conditions with small heat waves alternating with short, wet, cold spells. Though overall a little wetter over the harvest period. It seemed to bring out a spiciness and elegance similar to 2007, just a little softer and less intense.

Harvest date: 22 / 2 / 08 – 14 / 3 / 08 @ 23.9 – 26.2° 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. 31 deg. with the cap of skins punched down manually 2 - 3 times a day for an average of 12 days. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wine undergoes malolactic fermentation in the barrel. This helps to integrate the new oak component and fix colour and flavour compounds. 20% new French oak was used.

Time in barrel 21 months with only one or two rackings.

This wine was bottled unfinned and unfiltered by hand.

Bottling date : 03 / 01 /2010.

Production : 855 x 12 x 750ml

TASTING NOTES

Medium deep, bright red colour. Upfront wild berry fruit, cinnamon and nutmeg nose. A little lighter than the 2007 vintage, but still full, soft, elegant palate packed with complex, sweet ripe fruit and a spicy overlay. Probably best between 2011 and 2015.

Ideal with a variety of rich and slightly spicy meat dishes.

ANALYSIS

Alc. 15.15 SG. 1.7 TA 5.2 pH 3.76 VA 0.59 SO₂ 26^{free} & 83^{total}