



DE TRAFFORD PLAN B 2017

“Plan B” is a true “second” wine – a collection of barrels we feel are not quite up to the high quality we expect for our wines, but too good to sell off in bulk.

VINEYARD BLOCKS

Cabernet Sauvignon 46%

We specifically pick small sections of the vineyard that have excess vigour and vinify them separately with very little extraction. Mostly from a single block on neighboring Keermont vineyard.

Syrah 38%

Mostly from a stony, alluvial site on neighboring Keermont vineyard, which doesn't have the concentration we require for our Blueprint Syrah.

Merlot 14%

A single barrel from our Foundation Block Merlot on a lower lying site near the Mont Fleur Conference Venue.

Petit Verdot 2%

The best topping wine!

VINTAGE CONDITIONS

An exceptional vintage. Following the hot and dry 2016 season, berries were particularly small and the vineyards very healthy, with adequate, balanced growth. Ideal cooler weather during harvest time with cool nights and no substantial heatwaves. An elegant, promising vintage, similar to 2007.

PRODUCTION

Plan B is produced in much the same way as the top De Trafford wines, just a barrel selection of those we don't feel meet our high standards. Hand picking, no yeast or acid additions, low SO₂, no fining or filtering are standard practices at De Trafford.

Time in mostly old 225L barrels: 14 months.

Bottling date: 27/04/2018 Production: 192 x 12 x 750ml

TASTING NOTES

Youthful deep ruby colour. Attractive cherry, fruitcake and herbal nose showing ripe, fresh fruit and a little cedary oak. Soft easy drinking, but youthful and lively palate with some time needed for tannins on the finish to soften. Best to drink now to end 2019 (in its youth) and then 2023 to 2027 (for proper maturity).

ANALYSIS

Alc. 14.62% SG. 1.8g/l TA 5.3g/l pH 3.71 VA 0.65 SO₂ 24free 56total