



DE TRAFFORD BLUEPRINT SYRAH 2017

VINEYARD BLOCKS

Mostly from the neighbouring Keermont vineyard. A north east facing block. 20 yr old vines on a vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton, medium potential, decomposed granite. Yield 6 tons / ha (39 hl/ha).

A little from two other younger Keermont blocks: "Steepside", similar to above decomposed granite hillside vineyard and "Sweetwater," a stony alluvial soil that delivers a little lighter, but lovely aromatic aspect.

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. Harvest dates: 22/2/17 – 9/3/17 @ 23,8 – 24,5°B

PRODUCTION

Handpicking into 20 kg crates. Destemming and lightly crushed directly into small open top fermentation tanks. 10% whole bunches included. Spontaneous fermentation @ max. 30deg. with the cap of skins punched down manually twice a day for an average of 16 days. Wine drained directly to barrels together with single pressing from basket press.

Malolactic fermentation in the barrel.

20 months maturation in old barrels.

Bottled by hand unfiltered (Vegan) and unfiltered.

Bottling date: 20/11/2018 Production: 560 x 12 x 750ml

TASTING NOTES

Medium deep ruby red colour. An expressive nose of concentrated blueberries steeped in spices with a subtle hint of Eucalypt and fynbos (garrigues). Soft easy drinking palate reveals a heap of delicious flavours that were suggested on the nose. Enough acidity and soft tannins to carry the wine to a long appealing finish. Drink now to 2027. Enjoy with slow roasted pork belly or a mild North Indian vegetable curry.

ANALYSIS

Alc. 14,75% SG. 1,7g/l TA 5,2g/l pH 3,56 VA 0.56 SO₂ 10^{free} & 37^{total}
(Note the SO₂ level would comply with organic certification)