



DE TRAFFORD PLAN B 2005

The second wine – a selection of barrels not quite up to the high standards of the standard label.

VINEYARD BLOCKS

Mostly from a 0.4ha block of Merlot on neighbouring Keermont vineyard, which has since been uprooted as it did not meet our high standards. Clone MO 192 on 101 - 14 rootstock.
Yield 9 tons / hect. (65hℓ/ha).

VINTAGE CONDITIONS

Slightly below average winter rain was followed by above average spring rain. This allowed for good growth up to flowering and was followed by hot and dry conditions during berry enlargement, ensuring smaller berries. Substantial rain (75mm) in January delayed the harvest a little, producing a soft, well balanced Merlot without quite the concentration of the later varieties.
Harvest date : 25 / 2 / 05 @ 24° B

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°C with the cap of skins punched down manually 1-3 times a day for 11 days. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wines undergo malolactic fermentation in the barrel. 20% new French oak was used from high quality coopers. Time in barrel 24 months, which included several rackings to gradually clarify the wine and assist maturation.

The wine was bottled unfiltered by hand on the property.

Bottling date : 7 / 3 / 07. Production : 100 cases.

TASTING NOTES

Medium depth, true red colour. Red berry and cherry fruit with some mintiness and subtle oakey spiciness. Slightly tinny, Bordeaux-like fruit on the palate with enough tannins and complexity to make it a serious food wine.

Probably best between 2008 and 2012. Ideal with rich pasta and various meat dishes.

ANALYSIS

Alc. 14.83 SG. 2.2 TA 5.4 pH 3.70 VA 0.70 SO₂ 28_{free} 79_{total}

(ONLY AVAILABLE DIRECTLY FROM THE FARM)