

DE TRAFFORD MERLOT 2018

VINEYARD BLOCKS

- 1st block 24-year-old vines on vertical trellis. Mix of clones on R110 & R99 rootstocks. 'Mont Fleur' vineyard - high altitude mountain slope. Soil deep red Hutton, decomposed granite.
Yield 3 tons/ha (20hl/ha).
- 2nd block 15-year-old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.
Yield 4 tons/ha (26hl/ha)
- 3rd block 12-year-old vines on vertical trellis. Clone MO348 on 101-14 rootstock. "Keermont" vineyard – high altitude mountain slope. Soil similar to Mont Fleur, heavier clay component.
Yield 4 ton/ha. (26hl/ha)
- 4th block 35-year-old vines on vertical trellis. Various clones in a tiny block planted below the Mont Fleur Conference Venue. Alluvial soil. Yield 5 tons/ha (33hl/ha)
14% Cabernet Franc included.

VINTAGE CONDITIONS

- . Another excellent vintage to follow 2017 after 2 years of drought. Winter started a bit late but was cold enough to get dormancy off to a good start. Bud break started late as winter dragged on into September. The early growing season was windy with cold and wet periods leading to uneven flowering and berry set resulting in lower yields. The rest of the growing season was dry and hot followed by much cooler temperatures in February with especially cool nights. Disease pressure was very low and the late start to harvest we had healthy grapes with small bunches and small berries. Harvest a little later than usual with very little rain problems.
Harvest date: 14/2/18 to 16/3/18 @ 22 to 25 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. 30°C with the cap of skins punched down manually 1-3 times a day for 10 days. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 35% new French oak. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation.

The wine was bottled unfined and unfiltered by hand on the property.

Bottling date: 21/10/2019 Production: 335 x 12 x 750ml

TASTING NOTES

Lovely deep, bright red colour.

Compote of spices with fine dark cherry, red berry and plum on the nose.

Bright fruit on the palate with fine supple tannin. Nice balance of fruit and spice aspects follow through to a long finish. Drink now to 2033.

Ideal with lamb and other red meat dishes as well as a baked pasta.

ANALYSIS

Alc.14.68 SG. 1.80g/l TA 5.62g/l 3.64pH 0.65VA SO₂ free 5ppm Total 19ppm