



DE TRAFFORD PLAN B NON-VINTAGE

“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 2020 - 22%

A few top-quality barrels that took over 18 months to finish fermenting. Still tasting delicious after so long unprotected in the barrel with surprisingly modest volatile acidity. This is really the core of the blend.

Syrah 2021- 25%

Mostly from a lower block at Keermont, next door, that is a little softer and easier drinking than the upper slopes. This contributes an appealing drinkability and lovely aromatics.

Merlot 2021 - 22%

This is from our original vineyard planted in 1983 below the Mont Fleur Conference Venue. Much like the Syrah above, it provides a soft drinkability along with the complexity of an older vineyard.

Cinsaut 2022 - 13%

The inclusion of a substantial amount of Cinsaut to our 2020 Plan B really brought the wine to life and I decided to buy two tons specifically for Plan B in 2022. (The same vineyard we used for our De Trafford Cinsaut 2019) We used 2 barrels of this, which had just completed malolactic fermentation in time to be blended in, and one barrel of 2021 from our own young vineyard. Both components add lightness, sweetness, freshness and an intriguing complexity.

Skin Macerated Chenin Blanc 2021 - 9%

Blending white grapes with red grapes is a bit of a no-no with wine geeks, but there are long traditions where it is normal. This component really adds refinement and complexity to the blend in an uncanny way.

Petit Verdot 2021 - 4.5%

A barrel without a home. Adding a little density, spice and concentration.

Cabernet Franc - 4,5%

A barrel of beautiful Cabernet Franc that took ages to ferment, just like the Cabernet sauvignon.

PRODUCTION

Plan B is produced with minimal intervention 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 some new, but mostly old 225L French oak barrels: 16 months.

Bottling date: 27/6/2022 Production: 527 x 12 x 750ml

TASTING NOTES

A medium red colour. A lifted aromatic nose of rich red berries with a hint of blackcurrant and sweet spices. Full bodied with ripe crunchy tannins and a little fruit sweetness from the Cinsaut and the Chenin Blanc. Great for enjoying around the fire with friends while solving the world's most pressing issues. Enjoy now to 2028.

ANALYSIS

Alc. 14.28% SG. 2.0 g/l TA 5.4g/l pH 3.6 VA 0.76 SO₂ 24free 69total