



DE TRAFFORD BLUEPRINT SYRAH 2019

VINEYARD BLOCKS

Mostly from the neighbouring Keermont vineyard. A north east facing block. 21yr 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

Winter rainfall was higher than previous two vintages, but about average and slightly warmer than average. Bud break was rather uneven and required additional attention to foliage management during the growing period. A relatively cool wet spring, which continued throughout much of the growing season. The high fungal pressure required adhering diligently to a suitable spray programme throughout the season. Regular rainfall and low day and night temperatures during the ripening period meant there was no water stress and ripening was gentle and slow. A challenging, but exciting vintage with good acidity and a more elegant style.

Harvest date: 11/2/19 to 6/3/19 @ 21,8 – 23,2 balling

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: 11/11/2020 Production: 604 x 12 x 750ml

TASTING NOTES

Medium deep plum red colour. An expressive nose of spices, dark cherries and blueberries with a subtle hint of Eucalypt, smoked meat and fynbos (garrigues). Soft, easy drinking palate reveals a heap of delicious flavours that were suggested on the nose. Enough fruit, acidity and silky tannins to carry the wine to a long appealing finish. Drink now to 2029. Enjoy with slow roasted pork belly or a mild North Indian vegetable curry.

ANALYSIS

Alc. 14,18% SG. 1,4g/l TA 5,6g/l pH 3,58 VA 0.71 SO₂ 10_{free} & 51_{total}