



DE TRAFFORD BLUEPRINT SYRAH 2011

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 13 yr old vines on 7 wire vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton, medium potential decomposed granite. Yield **6 tons / hect** (44 hl/ha).

A little from our "**Tip Top Mont Fleur**" vineyard. Steep, stony, north west facing slope with narrow rows. Yield **4 tons/hect** (29 hl/ha).

VINTAGE CONDITIONS

We had a late 2010 winter with a little below average rainfall, but cold enough in May to ensure even bud-break in spring. The growing season was cool with some regular rainfall, which made up for the drier winter. Flowering was good and although December was very windy (most in 42 years), we had no damage and a normal healthy crop of very good quality. The harvest period was very hot and dry, but we managed to get all the grapes to the cellar in the cool mornings at optimum ripeness.

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small open top fermentation tanks. Spontaneous **natural yeast** fermentation @ max. 33 deg. with the cap of skins punched down manually 2 - 3 times a day for an average of 16 days. Wine drained directly to barrels together with single pressing from basket press.

All our red wine undergoes malolactic fermentation in the barrel.
Time in barrel 22 months with no new wood and only two rackings.

This wine was bottled unfinned and unfiltered by hand.

Bottling date: 10/ 01 /2013.

Production: 539 x 12 x 750ml

TASTING NOTES

Deep, dark red colour. Intense dark berry and a little cherry fruit, black & white pepper. Full, rich palate packed with intense ripe fruit and a spicy, peppery overlay.
One of our best Blueprints.

Expected best between 2014 and 2020.

Ideal with a rack of ribs with a little spice or slow roasted pork belly.

ANALYSIS

Alc. 15.72 SG. 2.3 TA 5.0 pH 3.68 VA 0.88 SO₂ 21^{free} & 70^{total}