



DE TRAFFORD PLAN B 2008

“Plan B” is a true “second” wine – a fairly random 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

Mostly **Shiraz** with a little **Petit Verdot** from a young vineyard on the neighbouring Keermont property. A north facing block **4yr old vines** on 7 wire vertical trellis. Soil deep red Hutton, medium potential decomposed granite. The Petit Verdot block immediately below the Shiraz. Yield 4 tons/hect. Lightly irrigated at veraison.

VINTAGE CONDITIONS

Slightly above average winter rain was followed by a hot and dry spring and trouble free growing season. A little rain delayed harvest slightly, but refreshed the struggling vines.

Harvest date: 22/2/08 @ 25.2°B

PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous **natural yeast fermentation** @ 30°C with the cap of skins punched down 2 – 4 times a day for 10 to 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. No new French oak was used. Time in barrels **17 months** with several rackings to gradually clarify the wine and assist maturation.

Bottling date: 20 / 8 / 08

Production: 272 x 12 x 750ml (Only sold by case of 12)

TASTING NOTES

Medium deep purple red colour. Fresh, spicy red fruit on the nose. An attractive liveliness and powdery aspect, but lacking real depth. Fresh, attractive fruit on palate too – very ripe, but not at all jammy – with dusty, powdery tannins balancing nicely. Best drunk in its youthful freshness – within 2 or 3 years – although may well last 10 years or more. Enjoy with lighter red meats or the lunchtime braai - together with another Springbok victory!

ANALYSIS

Alc. 14.97% SG. 1.5g/l TA 4.7 g/l pH 3.86 VA 0.57 SO₂ 30free 75total