

## **DE TRAFFORD CWG SYRAH 2009**

### **VINEYARD**

A single barrel from our new "Tip Top Mont Fleur" vineyard planted in 2003 immediately above the existing Shiraz vineyard. Clone 470 (sourced from Cote Rotie) on 101-14 rootstock. 5000 vines / hect. High altitude (393m) Helderberg mountain NW facing slope.

Steeply sloping terraced site with rocky, granitic based Hutton soil.

Yield 6 tons / hect. (36hl/ha)

#### **VINTAGE CONDITIONS**

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good, balanced growth. A hot, dry ripening period without excessive stress, producing concentrated wines with great structure. One of the best vintages of the decade for the patient. A massive fire prior to harvest meant a very stressful start to the harvest, but also relief that we were spared any real damage.

Harvest date: 28 / 2 / 09 @ 25.4° Balling.

#### **PRODUCTION**

Handpicking into 20 kg crates. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ max. 31°C with the cap of skins punched down manually 1 - 4 times a day for 14 days. Wine drained directly to barrel together with single pressing from traditional basket press.

Malolactic fermentation in the new fine grained, slow toasted small French oak barrel.

Time in barrel 34 months – nearly 3 years!

This wine was bottled unfined and unfiltered by hand.

Bottling date: 25 / 01 / 2012 Production: 45 x 6 x 750ml

# **TASTING NOTES**

Deep, dark red colour. Big, rich blue / blackberry nose with dark tobacco leaf and roasted cedar hints. Great intensity and complexity a little hidden with the new oak. Needs decanting and time in the glass for flavours to unfold. Palate quite tannic in an almost Cabernet like way with big, mouthfilling tannins. Slightly sweet fruit comes out as the wine opens up. Drink 2015 to 2022. Best drunk slowly over a long evening with biltong, venison and other nibbles thrown in!

## **ANALYSIS**

Alc. 15.67 SG. 2.4 TA 5.5 pH 3.8 VA 0.75 SO<sub>2</sub> 2free 23total