



DE TRAFFORD PLAN B 2016

“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 60%

We had an excellent crop of Cabernet Sauvignon from neighboring Keermont vineyard and could spare a few barrels that took quite a while to finish fermenting. A few barrels took longer and we felt they weren't good enough for Plan B and we sold them off in bulk.

Petit Verdot 40%

We get some Petit Verdot from a fantastic block at Keermont and as we don't really have a home for it, most goes into Plan B, contributing substantial intensity.

VINTAGE CONDITIONS

A hot, dry vintage and our earliest ever. A smaller than average crop producing rich, concentrated fruit, a little lacking in acidity, but with hefty tannins to make up for it.

PRODUCTION

Plan B is produced 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 mostly old 225L barrels: 25 months.

Bottling date: 26 / 04 / 18 Production: 119 x 12 x 750ml

TASTING NOTES

Deep red colour. Rich, ripe, dark berry fruit on the nose dominating with some spice and barrel aged complexity showing off too. Big, mouth filling palate. Ripe, dark fruit complimented with crunchy tannins. Some time needed for tannins to soften. Best between 2019 & 2026.

ANALYSIS

Alc. 14.97% SG. 2.6g/l TA 5.9g/l pH 3.70 VA 0.94 SO₂ 17free 50total