



DE TRAFFORD PLAN P (PINOT NOIR 2009)

VINEYARD BLOCKS

Exclusively from our mountainside vineyard 400m above sea level.

13 yr old vines, clones PN115 & PN777 on R99 rootstock.

Vines trained high off the ground with 5 wire vertical trellis to reduce air temperature. Rows 1.5m wide. Vine density 7000 vines/ha. Lightly irrigated on hot days to cool the vineyard and relieve stress. Yield 3 tons/ha.

VINTAGE CONDITIONS

Typical cold, wet winter followed by a normal growing season with enough rain and warm weather to produce good balanced growth. The small berries and moderate ripening period produced concentrated grapes with lots of flavour and sugar.

Harvest date: 18 / 2 / 2009 @ 27° Balling.

PRODUCTION

Spontaneous **natural yeast** fermentation started after 5 days cold soak. Fermented up to max. 30°C. The cap of skins was punched down manually 1 - 2 times a day for 15 days.

Wine drained directly into two 225L second fill French oak barrels together with a single pressing from traditional basket press. All our red wines undergo malolactic fermentation in the barrel.

Time in barrel 22 months with only a single racking.

Bottling date: 21/1/2011

Production: 89 x 6 x 750ml

TASTING NOTES

Attractive deep ruby colour showing some age. Intense complex red berries, spices and smoky forest floor. Silky texture and complexity on the palate. Mature at the time of release in 2024 but should keep well for several years in good storage.

ANALYSIS

Alc. 16.81 Sugar 2.2 TA 5.2 VA 0.82 pH 3.95 SO₂ 2_{free} - 2_{total}