

## DE TRAFFORD MERLOT 2014

### VINEYARD BLOCKS

1<sup>st</sup> block 20 year old vines on vertical trellis. Mix of clones on R110 & R99 rootstocks. 'Mont Fleur' vineyard - high altitude mountain slope. Soil deep red Hutton, decomposed granite.

Yield 4 tons/hect. (27hl/ha).

2nd block 11 year old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.

Yield 5 tons/ha (33hl/ha)

3rd block 8 year old vines on vertical trellis. Clone MO348 on 101-14 rootstock. "Keermont" vineyard – high altitude mountain slope. Soil similar to Mont Fleur, heavier clay component.

Yield 5 ton/ha. (33hl/ha)

4<sup>th</sup> block 31 year old vines on vertical trellis. Various clones in original mixed block planted below Mont Fleur Conference Venue. Alluvial soil. Yield 5 tons/ha (33hl/ha)

### VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst.

We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate, healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate, refreshing style. Moderate temperatures and no rain over harvest meant the development of attractive fresh fruity characters.

Harvest date: 20/2/14 to 18/3/14 - @ 23,4 – 25,8°B

### PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ max. 30°C with the cap of skins punched down manually 1-2 times a day for 10 days. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 30% new French oak. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation.

The wine was bottled unfiltered and labelled by hand on the property.

Bottling date: 15/10/15 Production: 513 x 12 x 750ml

### TASTING NOTES

(September 2019)

Attractive bright red colour. Vibrant red berry with refined cut grass, violets and subtle oak nose.

The palate is medium bodied with lovely fine, dry tannins and a refreshing, long finish.

Probably best between 2019 and 2028. Ideal with baked pasta and various light red meat dishes.

### ANALYSIS

Alc. 15.01 SG. 1.5g/l TA 5.5g/l pH 3.61 VA 0.8 SO<sub>2</sub> 6<sub>free</sub> 22<sub>total</sub>