



DE TRAFFORD BLUEPRINT SYRAH 2009

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 11 yr old vines on 7 wire vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton, medium potential decomposed granite. Yield **5 tons / hect** (36 hl/ha) Also, a smaller portion of younger vines on same soil type and similar yield. Clones SH470 & SH174 on 101-14 & R110 rootstock. A little from our new "**Tip Top Mont Fleur**" vineyard. Steep, stony, north west facing slope with narrow rows. Yield **6 tons/hect** (43 hl/ha).
8% Petit Verdot included from Keermont vineyard.

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: 19 / 2 / 09 – 17 / 3 / 09 @ 23.9 – 26.9° Balling.

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small open top fermentation tanks. Spontaneous **natural yeast** fermentation @ max. 33 deg. with the cap of skins punched down manually 2 - 3 times a day for an average of 16 days. Wine drained directly to barrels together with single pressing from basket press.

All our red wine undergoes malolactic fermentation in the barrel.

Time in barrel 22 months with no new wood and only two rackings.

This wine was bottled unfinned and unfiltered by hand.

Bottling date: 02 / 02 / 2011.

Production: 785 x 12 x 750ml

TASTING NOTES

Medium deep, bright red colour. Upfront wild dark berry fruit, black pepper and nutmeg nose. Full, rich palate packed with complex, ripe fruit and a spicy, peppery overlay. A little more structured than usual from the exceptional 2009 vintage, expected best between 2013 and 2020.

Ideal with a variety of rich and slightly spicy meat dishes.

ANALYSIS

Alc. 15.18 SG. 1.8 TA 5.6 pH 3.71 VA 0.70 SO₂ 20free & 53total