



DE TRAFFORD BLUEPRINT SYRAH 2016

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 19 yr old vines on a vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton, medium potential, decomposed granite. Yield **6 tons / ha** (39 hl/ha).
A little from two other younger Keermont blocks: "Steepside", similar to above decomposed granite hillside vineyard and "Sweetwater," a stony alluvial soil that delivers a little lighter, but lovely aromatic aspect.

VINTAGE CONDITIONS

A difficult and challenging vintage. Winter started late, but we had enough cold to ensure good budbreak in spring. We had below average winter rain, but a good normal spring. An early hot summer with several heatwaves throughout the season meant lower growth and a smaller crop with small berries. The little bit of supplementary water we could apply (sooner than ever before) went a long way to help keep quality high. Harvest was our earliest ever, starting more than a week earlier than normal. The hot weather and particularly warm evenings meant acidity was low and we had to pick earlier than usual. Thankfully cooler weather arrived in the middle of the February to the relief and benefit of our later, mostly red varieties.

PRODUCTION

Handpicking into 20 kg crates. Destemming and lightly crushed directly into small open top fermentation tanks. 10% whole bunches included. Spontaneous **natural yeast** fermentation @ max. 30 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 20 months with no new wood and only two rackings.
This wine was bottled unfinned and unfiltered by hand.

Bottling date: 15/11/2017
Production: 635 x 12 x 750ml

TASTING NOTES

Medium deep, purple red colour. Vibrant, brambleberry and plum nose with nutmeg, pepper, fynbos (herbal) and slight Eucalypt notes. Fresh, lively palate with crunchy tannins and all the brambleberry and spice flavors coming through.

Ideal with a rack of ribs on the braai or a slow roasted pork belly.

ANALYSIS

Alc.14.54% SG. 1,9g/l TA 5,2g/l pH 3.66 VA 0.73 SO₂ 24_{free} & 75_{total}