



## DE TRAFFORD PETIT VERDOT 2012

### VINEYARD BLOCKS

A difficult variety to grow, with thin shoots vulnerable to wind damage. A late ripener producing tiny berries of highly concentrated fruit. We get a small amount from an excellent block at our neighbours, Keermont. (It's on the right on the steepest section of road on the way to us.)

Yield 6 tons/ha.

14% 2014 Merlot added from our original Mont Fleur vineyard we planted in 1983 for home winemaking just below the Mont Fleur Conference Venue. Just to tone down the intensity and add a little freshness. Yield: 6 tons/ha

### VINTAGE CONDITIONS

Winter 2011 was colder than usual, but with average rainfall resulting in excellent, even bud-break. We had good growth in spring, but poor weather (cold and rain) over the flowering period resulting in uneven flowering and berry set. We paid extra attention to green harvesting to help make up for this. Disease pressure was managed with well-timed sprays and open, small canopies. January was exceptionally hot, which really jolted the vines into ripeness. The ripening period of February and March was much cooler and close to perfect, with not much rain, and we're extremely satisfied with the 2012 vintage.

Harvest date: 19/3/12

### PRODUCTION

100% destemming and crushing by hand directly into small open top fermentation tanks. Spontaneous natural yeast fermentation @ 28°C with the cap of skins punched down twice a day for 15 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 30% new 225L French oak was used from high quality coopers. Time in barrels 30 months. This wine was bottled unfiltered by hand on the property

Bottling date: 15 / 9 / 14

Production: 169 x 12 x 750ml

### TASTING NOTES

The hallmark of Petit Verdot is a deep colour, intensity and structure. All in abundance with this 2012. Complex dense blackberry and dark fruit flavours with N. Rhone like spice on the nose. A big wine on the palate with lots of intense dark fruit, but reigned in with lovely structure and just a hint of greenness, giving the wine balance and freshness. A unique, intriguing wine of great character. Perhaps not an everyday drink, but the best thing for a cold winter's night and a hearty venison stew! Probably best from 2016 to 2024.

### ANALYSIS

Alc. 14.57% SG. 2.4 g/l TA 5.8 g/l pH 3.73 VA 1.12 SO<sub>2</sub> 23free 52total