



DE TRAFFORD MERLOT 2015

VINEYARD BLOCKS

1st block 21 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 3 tons/hect. (20hl/ha).

2nd block 12 year old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.

Yield 3 tons/ha (20hl/ha)

3rd block 9 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 3 ton/ha. (20hl/ha)

4th block 32 year old vines on vertical trellis. Various clones in a tiny block planted below the Mont Fleur Conference Venue. Alluvial soil. Yield 5 tons/ha (33hl/ha)

VINTAGE CONDITIONS

Good post 2014 harvest rains and an early cold, wet winter meant a good build-up of reserves and dormancy. Warm weather in August resulted in early and importantly even bud-break. The warm, dry windy summer kept growth moderate and sped up ripening by about 2 weeks, as well as ensuring no health problems. Although fertility was good, bunches and berries were smaller than usual, contributing to the lower yield. The summer was warm to hot, but there were no real heatwaves during the critical ripening period, which with lower temperatures at night, ensured excellent flavour development and good pH and acidity. Despite such an early harvest, 2015 is emerging as one of the best ever harvests.

Harvest date: 15/02/2015-19/03/2015 @ 22 - 24.6 Balling.

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 1-3 times a day for 10 days. Wine drained directly to barrels together with single pressing from traditional basket press.

Malolactic fermentation in the barrel. 35% new French oak. Time in barrel 19 months, which included several rackings to gradually clarify the wine and assist maturation.

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

Bottling date: 24/8/17

Production: 264 x 12 x 750ml

TASTING NOTES

Deep blood red colour. Dark berry, ripe plums and spice nose with a little earthiness, nuts and a hint of chilli chocolate. Intense and beguiling. These flavours follow through on the palate in a full, rich and plush mouthfeel. Velvety long texture with plenty of fruit and spice.

Drink now to 2030

Ideal with lamb and other moderately rich red meat dishes, as well as rich baked pasta.

ANALYSIS

Alc.14,7% SG. 1,8g/l TA 5,7g/l pH 3,50 VA 0,69 SO₂ 5_{free} 27_{total}