



DE TRAFFORD MERLOT 2020

VINEYARD BLOCKS

1st block 26-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. (26hl/ha).

2nd block 17-year-old vines on vertical trellis. Clone MO 343 on 101-14 rootstock. New addition to 'Mont Fleur' vineyard – similar soil.

Yield 4 tons/ha (26hl/ha)

3rd block 14-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)

VINTAGE CONDITIONS

A relatively easy growing season with moderate weather throughout, following a cold wet winter. An exceptionally warm early spring ensured a successful budburst and flowering with good even shoot growth. Above average rain at the end of October kept soil moisture optimum during the later hot summer. Gale force winds in January caused damage to some of our exposed mountainous vineyards, reducing yields a little. An excellent early harvest with full bodied, generous wines with intense, complex fruit flavours.

Harvest date: 5/2/20 to 6/3/20 @ 21.0 to 24.5 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. 27°C with the cap of skins punched down manually 1-3 times a day for 12 to 18 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 18 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: 1/9/2021

Production: 324 x 6 x 750ml

TASTING NOTES

Attractive medium deep red colour. Red berry and dark cherry fruit with cinnamon and nutmeg spices, a little fynbos (herbaceous) character and a touch of mint. Full and nicely opulent fruit on the palate hiding a lot of juicy tannins. These lovely fine, dry tannins showcasing the fruit and spice aspects on the soft, long finish.

Probably best between 2024 and 2035.

Ideal with rich baked pasta and various moderately rich red meat dishes such as lamb and veal.

ANALYSIS

Alc.14.98 SG. 1.8g/l TA 5.6g/l 3.56 pH 0.72 VA SO₂ 7 free 50 total