



DE TRAFFORD BLUEPRINT SYRAH 2015

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 18 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

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.

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 unfined and unfiltered by hand.

Bottling date: 30/11/2016
Production: 687 x 12 x 750ml

TASTING NOTES

Medium deep, true red colour. Quite lean and restrained on the nose at first with a cold stone character, opening up with lovely pepper, cured meat, fynbos and a little Eucalypt hiding the dark berry fruit. Palate also a little shy at first with a slight reductive character, but it soon unpacks to show a complex array of flavours with crunchy tannins that keeps the wine fresh and appealing right to the end of a long finish. Expected best between 2018 and 2025. (Quite possibly the Blueprint with the best ageing potential yet).

Ideal with a rack of ribs with a little spice or slow roasted pork belly.

ANALYSIS

Alc.15.1% SG. 1,2g/l TA 5,1g/l pH 3.70 VA 0.64 SO₂ 15^{free} & 59^{total}