



DE TRAFFORD MERLOT 2021

VINEYARD BLOCKS

1st block 27-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 18-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 15-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 late, but above average rainfall winter and spring ensured the soil profile was saturated contributing to a good growing season. Intermittent rain meant fungal disease pressure was quite high and we had to be on our toes with the spray programme. There were enough cold units for good even budbreak. A relatively cool growing season and ripening period meant ripening was slow and steady leading to one of the most exceptional vintages we've experienced. Good acidity and

pHs

Harvest date: 17/2/21 to 18/3/21 @ 21.0 – 23.1° 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 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: 7/10/2022

Production: 376 x 6 x 750ml

TASTING NOTES

Creamy red berry, plum and spices (clove and cinnamon) and a touch of fynbos herbs on the nose. Quite intriguing, subtle and complex. Full but fine palate. Soft creamy tannin with red fruit and spice throughout a long finish.

Drink now to 2036.

Ideal with lamb and other red meat dishes as well as a baked pasta.

ANALYSIS

Alc.14.14 SG. 1.1g/l TA 5.5g/l 3.46 pH 0.53 VA SO₂ 10 free 45 total