

DE TRAFFORD BLUEPRINT SYRAH 2014

VINEYARD BLOCKS

Mostly from the neighbouring **Keermont vineyard**. A north east facing block. 16 yr old vines on 7 wire 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 our "**Tip Top Mont Fleur**" vineyard. Steep, stony, north west facing slope with narrow rows. Yield **4 tons / ha** (29 hl/ha).

VINTAGE CONDITIONS

A very good, cold wet winter ensured the soil moisture supply was filled and we had even bud burst. We had cool, wet weather at the beginning of the growing season resulting in a slow start and moderate healthy growth. High rainfall in November and January meant there was no need for any irrigation. Fungal disease pressure was high in November / December, but well timed contact sprays kept the vines healthy. Bunch and berry size was a little larger than usual due to the higher rain and less wind than usual. This resulted in a little less concentrated, more delicate fresh style. Moderate temperatures and no rain over harvest meant the development of attractive fresh fruity characters. Harvest started about 2 weeks later than usual.

PRODUCTION

Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small open top fermentation tanks. 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 unfinned and unfiltered by hand.

Bottling date: 09/12/2015
Production: 717x12x750ml

TASTING NOTES

Medium deep, bright red colour. Fresh dark red berry fruit nose with black and white pepper and fynbos (herbal) notes. Fresh, juicy, but refined, lively palate packed with intense red berry fruit and a spicy, peppery overlay.

Expected best between 2017 and 2022. Recommended glassware: Spiegelau Burgundy.
Ideal with a rack of ribs with a little spice or slow roasted pork belly.

ANALYSIS

Alc. 14.6 SG. 2.0g/l TA 5.7g/l pH 3.71 VA 0.57 SO₂ 20_{free} & 54_{total}