de Trafford

WINES (PTY) LTD

DE TRAFFORD BLUEPRINT SYRAH 2023

VINEYARD BLOCKS

Mostly from a north facing block on neighbouring Keermont vineyard. 14yr old vines on a vertical trellis, clone SH1 and SH9 on 101.14 rootstock. Soil red clay loam with high levels of iron and quartzite. Yield 4 tons / ha (24 hl/ha).
A little from another block, "Sweetwater," a stony alluvial soil lower down the valley that delivers a little lighter, lovely aromatic aspect.

VINTAGE CONDITIONS

Good winter conditions with sufficient rain and cold units up until the end of August 2022. Budbreak was slightly early due to the late winter / early spring being a bit drier than usual. Mild and dry conditions followed with nice, even, moderate growth and disease pressure low. Berry and bunch size was also restricted leading to moderate yields and high quality. Thunderstorms and rain in December replenished soil moisture and provided a little boost to growth. We had to work hard in the vineyard to remove unwanted shoots and leaves around the bunch zone, ensuring enough soft dappled light got through to the bunches for good phenolic ripeness. The cool ripening period brought out the spice and herbal notes and fine tannins on the palate.
Harvest date: 23/2/23 - 14/3/23 @ 22,8 to 25 balling

PRODUCTION

Handpicking into 20 kg crates. Destemming and lightly crushed directly into small open top fermentation tanks. 15% whole bunches included. Spontaneous fermentation @ max. 30deg. with the cap of skins punched down manually twice a day for an average of 16 days. Wine drained directly to barrels together with single pressing from the traditional hand basket press.
Malolactic fermentation in the barrel.
22 months maturation in old barrels.
Bottled by hand unfined (vegan) and unfiltered.

Bottling date: 31/1/2025 Production: 1476 x 6 x 750ml

TASTING NOTES

Medium deep red colour. A forthcoming nose loaded with beautiful spices, pepper and some fynbos herbs. Plus lovely ripe blueberry fruit showing itself. A full palate of complex fruit, spices, herbs and a vibrant structure holding it all. The long grippy finish lets you know this is a serious, confident wine to be enjoyed with food. Enjoy 2027 to 2035. Enjoy with anything with a bit of fat. Slow grilled pork belly on a Weber always a winner.

ANALYSIS

Alc. 14.51% SG. 1.4g/l TA 5.4g/l pH 3.58 VA 0.62 SO_2 13_{free} & 49_{total}

Mont Fleur PO Box 495 Stellenbosch 7599 Tel 021 8801611 Fax 0865423959 info@detrafford.co.za www.detrafford.co.za
Reg No:2002/025139/07 Director: D.A. Trafford