



DE TRAFFORD PETIT VERDOT 2013

VINEYARD BLOCKS

A difficult variety to grow, with thin shoots vulnerable to wind damage. A late ripener producing tiny berries of highly concentrated fruit. We get a small amount from an excellent block at our neighbours, Keermont. (It's on the right on the steepest section of road on the way to us.)
Yield 4 tons/ha.

VINTAGE CONDITIONS

2013 vintage was characterized by extreme wind in late spring, which seriously reduced our crop and foliage for all our varieties, in particular the Petit Verdot block. The rest of the season was good with typical hot, dry weather during the harvest period. All the hand harvested and sorted grapes come into the cellar in perfect condition.
Harvest date: 20 / 3 / 2013

PRODUCTION

100% destemming and crushing by hand directly into a small open top fermentation tank. Spontaneous natural yeast fermentation @ 28°C with the cap of skins punched down twice a day for 15 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our wine undergoes malolactic fermentation in the barrel. 30% new 225L French oak was used from high quality coopers. Time in barrels 23 months. This wine was bottled unfiltered by hand on the property
Bottling date: 19 / 2 / 2015
Production: 46 x 12 x 750ml

TASTING NOTES

Deep red color with a true red edging, showing a little development over 8 years.
Concentrated dark cherries, dry walnuts, pepper and spice nose.
Very dry, nutty palate with lovely underlying cherry fruit. Although not high in acidity, has a decidedly Chianti Classico like feel to it. Beguiling depth and complexity.
Excellent with most savory pasta dishes like wild mushroom risotto. Why not try roast quail with a sage and ricotta stuffing! Drink now to 2026.

ANALYSIS

Alc. 13.23% SG. 1.3 g/l TA 5.1g/l pH 3.90 VA 0.80 SO₂ 7free 38total