



DE TRAFFORD BLUEPRINT SYRAH 2018

VINEYARD BLOCKS

Mostly from the neighbouring Keermont vineyard. A north east facing block. 20 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).

The balance from two other Keermont blocks: "Steepside", similar to the above hillside vineyard and "Sweetwater," a stony alluvial soil that delivers a little lighter, but lovely aromatic aspect.

VINTAGE CONDITIONS

Another excellent vintage to follow 2017 after 2 years of drought. Winter started a bit late, but was cold enough to get dormancy off to a good start. Bud break started late as winter dragged on into September. The early growing season was windy with cold and wet periods leading to uneven flowering and berry set resulting in lower yields. The rest of the growing season was dry and hot followed by much cooler temperatures in February with especially cool nights. Disease pressure was very low and the late start to harvest we had healthy grapes with small bunches and small berries. Harvest a little later than usual with very little rain problems. Similar, elegant vintage to 2017 with a lower acidity and a little more fruit.

PRODUCTION

Handpicking into 20 kg crates. Destemming and lightly crushed directly into small open top fermentation tanks. 10% 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 basket press.

Malolactic fermentation in the barrel.

20 months maturation in old barrels.

Bottled by hand unfiltered (Vegan) and unfiltered.

TASTING NOTES

Medium deep ruby red colour. An expressive nose of concentrated blueberries steeped in spices with a subtle hint of Eucalypt and fynbos (garrigues). Soft, but lively palate reveals a heap of delicious flavours that were suggested on the nose. Enough acidity and crunchy tannins to carry the wine to a long appealing finish. Drink now to 2030. Enjoy with a wide range of rich food. My favorite, roasted pork belly.

ANALYSIS

Alc. 14,18% SG. 1,4g/l TA 5,6g/l pH 3,58 VA 0.71 SO₂ 10^{free} & 51^{total}