



## DE TRAFFORD BLUEPRINT SYRAH 2021

### VINEYARD BLOCKS

25% from our home Syrah 393 vineyard 393m above sea level on a north facing slope between the Helderberg and Stellenbosch mountains.

38% from neighbouring Keermont Steepslope vineyard on a northeast facing Helderberg mountain slope.

25% from Keermont Topside vineyard on a southwest facing Stellenbosch mountain slope. Above sites iron rich decomposed granite and sandstone. Steep, stony and well drained with good water holding capacity. Av. yield 5 tons / ha (32 hl/ha).

12% from another lower lying Keermont block, "Sweetwater," a stony alluvial soil that delivers a little lighter, lovely aromatic aspect.

Vineyard age 12 to 26 years.

### 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: 25/2/21 to 23/3/21 @ 22,2 – 24,7 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.

21 months maturation in old barrels.

Bottled by hand unfinned (vegan) and unfiltered.

Bottling date: 15/12/2022 Production: 1222 x 6 x 750ml

### TASTING NOTES

Lovely dark plummy red colour with bright red edge. A restrained nose that needs time in the glass to evolve. Plums, blueberry, black pepper and other spices. Hint of cured meat and mountain herbs. Intense, concentrated fruit and spice on the palate. Firm, but supple tannins and nice acidity showcasing the depth of fruit. Everything in such fine balance typical of the 2021 vintage. Evolves beautifully in the glass. Decanting is highly recommended. Drink 2025 to 2036. Ideal with rich and smoky pork ribs or belly.

### ANALYSIS

Alc. 14.59% SG. 1.9g/l TA 5.4g/l pH 3.57 VA 0.57 SO<sub>2</sub> 13 free & 52 total