

## De Trafford Blueprint Shiraz 2004

Attractive deep red colour. Closed, but intense plum, spice, cherry and subtle herb nose. Full palate packed with complex fruit and soft, ripe tannins. Finely textured with a long dry finish.

Ideal with a variety of strong flavoured (including lightly spicy) meat dishes.

**variety :** Shiraz | 100% Shiraz

**winery :** De Trafford Wines

**winemaker :** David Trafford

**wine of origin :** Coastal

**analysis :** alc : 14.56 % vol   rs : 1.7 g/l   pH : 3.9   ta : 5.1 g/l   va : 0.57 g/l   so2 : 80 mg/l   fso2 : 30 mg/l

**type :** Red

**ageing :** Probably best between 2007 & 2014.

**in the vineyard :** Mostly from the neighbouring Keermont vineyard. A north east. facing block. 6 yr old vines on 7 wire vertical trellis, clone SH9 on 101.14 rootstock. Soil deep red Hutton. Yield 8 ton / hect.

The balance from Pru Crawley's "heap of stones" vineyard a bit further down the Blaauwklip valley. 6 yr old vines on 5 wire vertical trellis, clone SH9 on 101-14 rootstock. Soil a raised alluvial stone terrace. Yield approx. 6 tons/ha. Both vineyards lightly irrigated at veraison.

**about the harvest:** The spring was cool and late with a good, even budburst. We had a few very hot days in early January but generally the ripening season was relatively cool and dry and nearly 2 weeks later than usual.

Harvest date : 8/3/04 - 18/3/04 @ 23.4 - 25.7° Balling.

**in the cellar :** Handpicking into 20 kg lugboxes. Destemming and gentle crushing directly into small 2 ton open top fermentation tanks. Spontaneous natural yeast fermentation @ max. 31 deg. with the cap of skins punched down manually 2 - 4 times a day for an average of 12 days. Wine drained directly to barrels together with single pressing from traditional basket press.

All our red wine undergoes malolactic fermentation in the barrel. This helps to integrate the new oak component and fix colour and flavour compounds. 15% new French oak and 10 % new American oak was used.

Time in barrel 19 months with only a single racking.

This wine was bottled unfined and unfiltered by hand.

Bottling date : 31/10/2005.

Production : 550 x 12 x 750ml

