



DE TRAFFORD PINOT NOIR 1999

VINEYARD BLOCKS

Part of our original Mont Fleur block planted in 1983 for "home consumption" only. The Pinot Noir vines represent a tiny area of approx. 0.1 ha – 5 wire vertical trellis with 1.35m row width. Vine density 7500 vines/ha. Soil red Hutton mostly. Clone BK5 on R99 rootstock. No irrigation. A tiny quantity – 50kg – from our new mountainside vineyard. Clones PN115 & PN777 on R99 rootstock.
Yield 3 – 4 tons/ha.

VINTAGE CONDITIONS

A dry, hot summer. The ripening period was hot and dry, but thankfully not too many excessively hot days. The harvest was early with ripe, healthy grapes producing big wines with high alcohols.
Harvest date: 18/2/99 @ 23.5° balling.

PRODUCTION

50kg from our new vineyard picked 1 week before harvest from original vineyard. This was destemmed and crushed into a small 100 l tub and cooled down as much as possible to delay fermentation. Spontaneous **natural yeast** fermentation started after 3 days. The BK5 block was fermented in a larger 600L tub up to max. 30°C. The cap of skins was punched down manually 2 - 4 times a day for 10 days. Wine drained directly to single 225L barrel together with single pressing from traditional basket press.

All our red wine undergo malolactic fermentation in the barrel. A little topping wine had to be bartered from a friendly, nearby winery to keep the barrel full.

Time in barrel 17 months with only a single racking.

This wine was bottled directly from the barrel unfiltered by hand.

Bottling date: 21/7/00.

Production: 23 cases.

TASTING NOTES

Clear pale ruby – typically Pinot – colour. Ripe strawberry, cherry, earthy chalk and nutty aromas. Silky textured palate with just enough tannic structure to provide good maturation potential. Keep another year to settle down and keep for further 5 + years. Good Pinot always accompanies a wide variety of meals from seafood to steak. Try with wild mushroom pasta or veal dishes.

ANALYSIS

Alc. 14.32 Sugar 1.5 TA 5.9 VA 0.86 pH 3.64 SO₂ 25 - 43