



Saboteur 2013

2013 was a balanced vintage with good rainfall and even cool temperatures during ripening period. This resulted in the grapes having a good fruit acid ripeness ratio; this meant the winemaking was more natural as all we had to do was nurse the wine into bottles. The Cabernet Sauvignon and Mourvèdre were fermented in small batches in open bins with regular hand punch downs. The batches were pressed directly into barrel and allowed to mature with some fermentation lees. We also did malolactic fermentation in barrel which gives a fuller mouth feel and structure.

After malolactic fermentation the wine was racked and returned to barrel for a further 18 months.

During the blending process great care was taken to follow the house style of Saboteur, which is increasingly building up a huge following, i.e. bold fruit, good spice and soft tannins. This year the blend has more of a Southern Rhone feel in percentages comprising of 59% Shiraz, 26% Mourvèdre and 15% Cabernet Sauvignon.

Grapes were sourced from three vineyard sites:

Bot River, Luddite old block clone 9C Shiraz harvested on 26th February 2013

Bot River, Ou Meul Cabernet Sauvignon harvested on 6th March 2013

Bot River, Luddite young block Mourvèdre harvested on 18th March 2013

Bot River, Luddite young block Cabernet Sauvignon harvested on 8th March 2013

Bot River, Gabrielskloof clone 9C Shiraz harvested on 6th March 2013

Average analysis of fruit at harvest

25.4° Balling, TA – 6.6 g/l, pH – 3.4

Tasting Notes

Appearance: Vibrant garnet and plum in appearance.

Nose: Dark fruit, cherries and plums with toasted spices.

Palate: Rich juicy fruit on entry. Balance of the plums and cherries on mid palate. A savoury soft tannin finish.

Analysis of the wine

Alcohol: 15.48%

pH: 3.61

TA: 5.9 g/l

RS: 3.0 g/l

8 900 bottles of this vintage were produced.