



Luddite Shiraz 2000

A very warm lead up to the vintage with hot December days. January and February continued to be very hot. This was the maiden vintage of Luddite and the wine was made very traditionally in old cement kuipe with four hourly punch downs. The wine was pressed and allowed to finish malolactic fermentation in tank.

The wine was then racked into 75% French Oak and 25% American oak. 30% of these barrels were new and the rest 2nd, 3rd and 4th fill.

The wine remained in barrel for 1 year and was then bottled.

Grapes were sourced from three vineyard sites:

Bot River harvested on 22nd February 2000

Bottelary, Stellenbosch Kaapzicht harvested on 2nd March 2000

Bottelary, Stellenbosch Steneveld harvested on 8th March 2000

Average analysis of fruit at harvest

25.3° Balling, TA – 5.5 g/l, pH – 3.76

Tasting Notes

Appearance: Dark, purple, plummy.

Nose: Cloves, cinnamon and dark fruit.

Palate: Plums, mulberry and cloves on entry. Middle palate has dark fruit concentration with savoury spice. Well balanced tannin and fruit linger to the finish.

Analysis of the wine

Alcohol: 14.1%

pH: 3.6

TA: 5.8 g/l

RS: 1.8 g/l

6 000 bottles of this vintage were produced.