



## **Luddite Shiraz 2005**

The 2005 vintage was definitely one of the cooler ones so far this century. This long ripening period has given us finely balanced, classic Shiraz. Excellent fruit quality with high natural acidity meant very little intervention from the winemaker. It also allowed us to give extended post maceration on the skins, for up to 8 weeks, to ensure good tannin structure therefore balancing the fruit.

After pressing the wine was put into 90% French Oak, 5% American Oak and 5% Hungarian Oak. 25% of these barrels were new and the rest 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill.

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

### **Grapes were sourced from four vineyard sites:**

Malmesbury harvested on 16<sup>th</sup> February 2005

Helderberg, Stellenbosch harvested on 18<sup>th</sup> February 2005

Bot River, Luddite harvested on 26<sup>th</sup> February 2005

Bottelary, Stellenbosch harvested on 1<sup>st</sup> March 2005

### **Average analysis of fruit at harvest**

25° Balling, TA – 6.5g/l, pH – 3.65

### **Tasting Notes**

Appearance: Ruby Crimson.

Nose: Herbs, spice, cinnamon and chocolate.

Palate: Plums, raspberry and dark chocolate on entry. Middle palate has definite savoury liquorice tones backed by dark fruits. This all finishes with fine tannins and balanced wood use.

### **Analysis of the wine**

Alcohol: 13.9%

pH: 3.6

TA: 5.8 g/l

RS: 1.8 g/l

**24 500 bottles of this vintage were produced.**