



Luddite Shiraz 2006

The 2006 vintage was characterized by long periods of warm weather during ripening, resulting in full fruit driven wines with ripe tannins. Fermentation took place in stainless steel tanks with 4 hourly pump overs. We used cooler fermentation temperatures (24°C) to preserve and retain all the fruit complexity of this vintage. We gave 30 days post maceration on the skins to ensure a good tannin structure to balance the fruit.

Malolactic fermentation took place on the skins where after the wine was pressed and put into 90% French Oak, 5% American Oak and 5% Hungarian Oak barrels. 25% of these barrels were new with the rest being 2nd, 3rd and 4th fill.

The wine remained in barrels for one year after which the wine was filtered and bottled.

Grapes were sourced from four vineyard sites:

Bot River, Luddite harvested on 13th February 2006
Bot River, Gabriëlskloof harvested on 6th March 2006
Helderberg, Stellenbosch harvested on 9th March 2006
Bottelary, Stellenbosch harvested on 15th March 2006

Average analysis of fruit at harvest

25.4° Balling, TA – 6.2g/l, pH – 3.65

Tasting Notes

Appearance: Deep purple and garnet hues.

Nose: Rich welcoming bouquet of dark summer fruits, nutmeg, cinnamon and dark chocolate.

Palate: Plums and spice on entry, followed by a richness of natural fruit sweetness. All these flavours are backed by fine tannins and balanced wood use.

Analysis of the wine

Alcohol: 14.4%

pH: 3.6

TA: 5.6 g/l

RS: 1.8 g/l

21 000 bottles of this vintage were produced.