



Luddite Shiraz 2008

The 2008 vintage was a big, bold one due to very warm ripening conditions. The resultant wines have a dark fruit core and lots of structure. 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. Only two weeks of post fermentation maceration was given as the tannin structure was starting to overpower the wine. Due to this bolder style it was decided that we use a higher percentage of new wood.

Malolactic fermentation took place on the skins where after the wine was pressed and put into 95% French Oak and 5% Hungarian Oak barrels. 30% of these barrels were new with the rest being 2nd, 3rd and 4th fill.

The wine remained in barrels for 18 months after which the wine was lightly filtered and bottled.

Grapes were sourced from three vineyard sites:

Bot River, Luddite old block clone 9C harvested on 22nd February 2008

Bot River, Luddite old block clone 1A harvested on 23rd February 2008

Bottelary, Stellenbosch harvested on 19th March 2008

Bot River, Gabrielskloof harvested on 20th March 2008

Average analysis of fruit at harvest

25.° Balling, TA – 5.8 g/l, pH – 3.65

Tasting Notes

Appearance: Deep purple and dark red.

Nose: Rich vibrant fruit, mostly plums and mulberries, dark chocolate and hints of wooding.

Palate: Dark fruit and a rich mouth feel welcome you on entry to the palate. There is a feeling of decadence which is balanced by firm tannin, spice and toasty wood.

Analysis of the wine

Alcohol: 14.78%

pH: 3.46

TA: 5.8 g/l

RS: 2.7 g/l

21 000 bottles of this vintage were produced.