

Luddite Shiraz 2013

The 2013 vintage finally broke the cycle of two consecutive hot and dry vintages. The cooler, longer ripening time allowed us to make wines that were both elegant and balanced with good, natural acidity. We had time on our side to pick both blocks separately and give them the necessary attention that they need ie extra time on skins and a longer, cooler fermentation. This has resulted in a wine with great perfume and femininity.

This vintage we experimented with a small percentage of stalks in the ferment and this has definitely given the wine the desired freshness. After fermentation, the wine was allowed to post macerate for 4 weeks and went through malolactic fermentation on skins. It was then pressed and the two batches kept separately in barrels of which 20% was new French Oak and the balance older wood down to 8th fill. Of the total barrel selection, 5% was Hungarian Oak and the rest was French Oak. After 2 years in barrel, we made up the final blend between the two batches and bottled.

Grapes were sourced from Luddite vineyard sites:

Old Block - picked on the 26th February 2013

Young Block (1st pick) - picked on the 28th February 2013

Young Block (2nd pick) - picked on the 4th March 2013

Average analysis of fruit at harvest

24.7° Balling, TA – 6.8 g/l, pH – 3.4

Tasting Notes as at 4 May 2017

Appearance: Dark purply red showing fantastic vibrancy and colour to the edge of the glass.

Nose: Perfumed, floral, hints of violet, Dutch Speculaas spice, typical Luddite cloves and dark fruit.

Palate: Elegant balanced entry. Gentle spice, plums, dark cherries with a long elegant finish with balanced tannins and a hint of wood. Rather yummy and decadent.

Analysis of the wine

Alcohol: 15.0% pH: 3.56 TA: 5.5 g/l RS: 3.2 g/l

17 000 bottles of this vintage were produced.