



Saboteur 2010

2010 was a very dry year resulting in even smaller berries than normal and therefore a small crop across all varieties. The resultant intensity from the small berry size has continued through into the wine. Both the Cabernet Sauvignon and Mourvèdre were fermented in small batches in open bins with regular hand punching down. The smaller batches were pressed directly into barrel and allowed to mature with some fermentation lees. We also did malolactic fermentation in barrel which gave us fuller mouth feel and structure.

After malolactic fermentation the wine was racked and returned to barrel for a further 24 months.

During the blending process great care was taken to follow up in the style of the 2009 i.e. bold fruit, good spice and soft tannins. The final blend ended up being 46% Shiraz, 41% Cabernet Sauvignon and 13% Mourvèdre.

Grapes were sourced from two vineyard sites:

Bot River, Luddite old block clone 9C Shiraz harvested on 28th February 2010

Bot River, Ou Meul Cabernet Sauvignon harvested on 3rd March 2010

Bot River, Luddite young block Mourvèdre harvested on 24th March 2010

Bot River, Luddite young block Cabernet Sauvignon harvested on 11th March 2010

Bot River, Luddite young block mixed clone Shiraz harvested on the 4th March 2010

Average analysis of fruit at harvest

26.4° Balling, TA – 6.2 g/l, pH – 3.58

Tasting Notes

Appearance: Dark garnet in appearance with dark red edges.

Nose: Spice jumps out the glass, mostly Christmas cake and cinnamon spices. Plum, dark cherry and savoury wood.

Palate: Rich and decadent. Dark fruit, plums and black cherries. Great balance to mid palate with hints of saltiness and a juicy, long, well balanced finish.

Analysis of the wine

Alcohol: 15%

pH: 3.59

TA: 5.8 g/l

RS: 3.4 g/l

6 400 bottles of this vintage were produced.