



This is a salute to the Saboteurs!

The Anarchists. The Revolutionaries. To those who break the rules and defy the status quo. The Craftsmen. The Artists. The Pioneers. Those who do not bow down and conform; nor blindly accept. Those whose passion bleeds through their art. The Pioneers who forge ahead with insight, wisdom and vision, challenging the norm and questioning convention. Those who are driven by their knowledge and their belief in a better way. Those who stand up to be counted! Luddites, fight your cause, provoke, remonstrate, interrogate. Be true to yourselves, your art, your craft. Lead the way.

Unite! - Saluez Le Saboteur!

## Saboteur 2014 Red Blend

2014 was the trickiest vintage so far this decade as the heavy rainfall at the beginning of December and again in January brought on early ripening and quite a lot of rot. Fortunately, we are a small producer and realised the potential of early ripening and rot and picked before it was too late. Producers who weren't paying attention got caught with their pants down. The Cabernet Sauvignon and Mourvèdre were fermented in small batches in open bins with regular hand punch downs. The larger Shiraz batch was fermented in stainless steel tanks with regular pump overs. The batches were pressed directly into barrel and allowed to mature with some fermentation lees. We also did malolactic fermentation in barrel which gives a fuller mouth feel and structure. After malolactic fermentation the wine was racked and returned to barrel for a further 18 months.

During the blending process, great care was taken to follow the house style of Saboteur, which is increasingly building up a huge following, i.e. bold fruit, good spice and soft tannins. This year the blend contains more new wood and probably the highest percentage of Shiraz thus far, comprising of 77% Shiraz, 19% Mourvèdre and 4% Cabernet Sauvignon.

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

Bot River, Luddite old block clone 9C Shiraz harvested on 20th February 2014

Bot River, Luddite young block Mourvèdre harvested on 26th March 2014

Bot River, Luddite young block Cabernet Sauvignon harvested on 11th March 2014

Bot River, Gabrielskloof clone 9C Shiraz harvested on 5th March 2014

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

24.8" Balling, TA - 6.8 g/l, pH - 3.4

### **Tasting Notes**

**Appearance:** Dark, garnet and full coloured to the edge.

**Nose:** Dark broody fruit, fynbos, garrigue scrubland, all spice and a hint of toasty wood.

**Palate:** Dark juicy fruit on entry. Broad, spicy cherries on mid palate. Finish is dry and firm with balanced tannins.

### **Analysis of the wine**

Alcohol: 14.7% pH: 3.56 TA: 5.6 g/l RS: 2.4 g/l

**14 000 bottles of this vintage were produced (10 700 cork & 3 300 crown cap)**