

SALUEZ LE SABOTEUR

MADE BY LUDDITES

TECHNOLOGY & MECHANIZATION WILL NEVER BE
A SUBSTITUTE FOR PASSION.

SHIRAZ \ MOURVEDRE \ CABERNET SAUVIGNON

750 ML \ 15% VOL

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 2015 White Blend

This is the maiden vintage of the Saboteur White Blend to partner the successful Saboteur Red Blend. New packaging. New closure. New wine.

2015 was an even ripening, balanced vintage producing good natural acidity. We set out to make a white blend that was both serious and refreshing. Most of the components were fermented and matured in barrel. The main building block of the blend, the Chenin Blanc, was naturally fermented on skins. All the wine spent 8 months in old French Oak. The final blend is a 68% Chenin Blanc, 15% Viognier, 15% Blanc Fumé and 2% Chardonnay.

Grapes were sourced from four vineyard sites:

Bot River, Luddite Chenin Blanc harvested on 16th February 2015

Elgin, Oneiric Chardonnay harvested on 17th February 2015

Elgin, Oneiric Blanc Fumé harvested on 18th February 2015

Elgin, Elgin Orchards Viognier harvested on 5th March 2015

Average analysis of fruit at harvest

19.5° Balling, TA – 6.9 g/l, pH – 3.2

Tasting Notes

Appearance: Golden straw, with slight green tinge.

Nose: Broad, hints of white peach, green melon, cinnamon, spice and leesy notes from the barrel fermentation.

Palate: Fresh entry, white fruit, broad pallet of juicy fruit, apricots and green gage plums. This all finishes off with balance citrus and lime. A great natural acidity will allow this wine to age gracefully.

Analysis of the wine

Alcohol: 12.86% pH: 3.4 TA: 5.9 g/l RS: 3.0 g/l

2 070 bottles of this vintage were produced (crown cap)