



Luddite Chenin 2019

Our 8th vintage and we have established a house style that works for our grapes. Keeping it simple, crush, destalk and allowing it to naturally ferment in open fermenters.

Once fermentation starts, we punch down twice a day to keep the ferment homogenous. After fermentation, we seal the bins and allow post maceration for as long as our nerves can hold out, usually around 20 days.

We press directly to barrel with as much sediment as possible. This allows the wine to fill out and adds texture.

The Chenin is an outlet for the geek in Niels, allowing him to remember himself as a stamp collector. Precise, patient but allowing the wine to speak for itself.

Grapes were sourced from:

Luddite Farm House Block harvested on 25th January 2019

Average analysis of fruit at harvest

21° Balling, TA – 7.78 g/l, pH – 3.4

Tasting Notes

Appearance: Rich, golden straw hue.

Nose: Spicy, touch of roasted almonds and Star Anise. After a while nose opens up to give hints of white peach.

Palate: Clean refreshing entry. Saline on entry, nutty on fore-palate. Pears, spice, cinnamon on mid-palate. Long lean after taste with a hint of peachy sweetness right at the finish.

Analysis of the wine

Alcohol: 12.65%

pH: 3.34

TA: 6.53 g/l

RS: 1.44 g/l

1 130 bottles of this vintage were produced.