



Luddite Chenin 2025

The fruit flavours and ripeness happened at lower sugars than previous years. Normal house style 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 we can sleep comfortably without wondering what's happening inside the bins. This vintage took 20 days on skins before our nerves broke. We pressed directly to barrel with as much sediment as possible. This allows the wine to fill out and add texture with our regular batonnaging.

This year is showing more savoury herbaceous notes. This wine remains a multi-dimensional experience, continually revealing different nuances and flavours in both the glass and the bottle over time. The palate is bold and weighty, even though the wine's alcohol is below 12% like previous years. Good news is that we have a little bit more of our Chenin to offer. Our Chenin still remains a textured and very thought-provoking wine.

Grapes were sourced from Luddite vineyard sites:

House Block harvested on 3rd February 2025

Dog Block harvested on 7th February 2025

Average analysis of fruit at harvest

19.36° Balling, TA – 8.7 g/l, pH – 3.28

Tasting Notes:

Appearance: Pale straw in colour.

Nose: Yellow plum, honey blossom with apples and pears.

Palate: Gooseberry on entry, slightly salty mineral and opens up to honeyed tones. Lean, lime textured citrus finish.

Analysis of the wine

Alcohol: 10.7%

pH: 3.25

TA: 5.8 g/l

RS: 1.0 g/l

3 300 bottles of this vintage were produced.

Tasting notes dated 5th Jun 2026.