



Luddite Shiraz 2003

This vintage was characterized by long periods of cool weather which allowed for slow ripening. This produced elegant, perfumed red wines. This was the first vintage to be fermented in cement and stainless steel tanks with both punching down and pumping over during fermentation. Malolactic fermentation took place on the skins in the stainless steel tanks.

After pressing the wine spent one year in 75% French Oak and 25% American Oak barrels. 25% of these barrels were new with the rest being 2nd, 3rd and 4th fill.

Grapes were sourced from three vineyard sites:

Malmesbury harvested on 24th February 2003 and 25th February 2003

Bottelary, Stellenbosch Mooiplaas harvested on 10th March 2003

Helderberg, Stellenbosch harvested on 11th March 2003 and 12th March 2003

Average analysis of fruit at harvest

25.4° Balling, TA – 4.7 g/l, pH – 4

Tasting Notes

Appearance: Garnet and violet hues – very fresh.

Nose: Floral with dark berry fruits. Hints of mace, camphor and leather.

Palate: Dark chocolate on the front palate, warm and decadent. Cranberry and raspberry fruit on the finish. This is all balanced by good wood and fine tannin integration.

Analysis of the wine

Alcohol: 14%

pH: 3.8

TA: 5.45 g/l

RS: 2.1 g/l

21 600 bottles of this vintage were produced.