



Luddite Shiraz 2004

The 2004 vintage was characterized by long periods of warm weather during ripening, resulting in full fruit driven wines with ripe tannins. Fermentation took place in stainless steel tanks with 4hrly pump overs. We used cooler fermentation temperatures (24C) to preserve and retain all the fruit complexity of this vintage. We gave 60 days post maceration on the skins to ensure a good tannin structure to balance the fruit.

Malolactic fermentation took place on the skins were after the wine was pressed and put into 80% French Oak and 20% American Oak barrels. 25% of these barrels were new with the rest being 2nd, 3rd and 4th fill.

The wine remained in barrels for one year after which the wine was filtered and bottled.

Grapes were sourced from four vineyard sites:

Bot River, Luddite first crop harvested on 1st March 2004
Malmesbury harvested on 17th March 2004 and 18th March 2004
Helderberg, Stellenbosch harvested on 19th March 2004
Bottelary, Stellenbosch Mooiplaas harvested on 29th March 2004

Average analysis of fruit at harvest

25° Balling, TA – 6.5 g/l, pH – 3.65

Tasting Notes

Appearance: Deep purple and garnet hues.

Nose: Rich welcoming bouquet of dark summer fruits, nutmeg, cinnamon and toasted coconut.

Palate: Plums and spice on entry, followed by a richness of natural fruit sweetness. All these flavours are backed by fine tannins and balanced wood use.

Analysis of the wine

Alcohol: 14%

pH: 3.8

TA: 5.2 g/l

RS: 1.8 g/l

28 000 bottles of this vintage were produced.