



Luddite Shiraz 2007

The 2007 vintage could well prove to be the best vintage of the first decade of the 21st century. Long even ripening with cool temperatures and balanced fruit coming into the cellar. With a higher percentage of our own grapes coming in, the benefit of dry land farming is starting to show. Smaller berries, better flavour intensity and great natural acidity means that the wine makes itself.

Malolactic fermentation took place on the skins where after the wine was pressed and put into 95% French Oak and 5% Hungarian Oak barrels. 25% of these barrels were new with the rest being 2nd, 3rd and 4th fill.

Grapes were sourced from three vineyard sites:

Bot River, Luddite harvested on 11th February 2007
Bot River, Ou Meul harvested on 23rd February 2007
Bot River, Luddite harvested on 27th February 2007
Bottelary, Stellenbosch harvested on 14th March 2007

Average analysis of fruit at harvest

24.85° Balling, TA – 5.75 g/l, pH – 3.75

Tasting Notes

Appearance: Deep purple, vibrant and youthful.

Nose: Spice and dark fruit dominate the nose with hints of liquorice.

Palate: Plums and spice on entry, concentrated fruit sweetness with cloves and cinnamon. Great balance of fruit and tannin lead to a long dry finish.

Analysis of the wine

Alcohol: 14%

pH: 3.56

TA: 5.8 g/l

RS: 2.9 g/l

23 000 bottles of this vintage were produced.