

Luddite Shiraz 2011

The 2011 vintage was an extremely hot and dry vintage; we had no rain from the 1st of November 2010 till the 1st of May 2011. As a result the crop was very low, just less than 2.5 tons per Ha. The upside; very small berry size and fantastic concentration of flavours. The whole harvest fitted into one tank so both the old and new block were fermented together for the first time, therefore only pump overs and no punch downs. The average fermentation temperature was kept below 24° which resulted in great fruit intensity. After fermentation, the wine was allowed to post macerate for 3 weeks and went through malolactic fermentation on skins.

Both press and free run wine were blended together in the same tank. After settling, the wine was racked to barrel of which 25% was new oak. 95% of the barrels were French Oak and 5% Hungarian Oak. The rest of the barrels were 2nd, 3rd and 4th fill. The wine spent 2 years in barrel after which it was blended and bottled.

Grapes were sourced from Luddite vineyard sites:

We picked on the 15th and 16th February 2011

Average analysis of fruit at harvest

26.3° Balling, TA – 6.8 g/l, pH – 3.47

Tasting Notes as at 22 February 2016

Appearance: Dark purple and garnet tones showing immense youth for a 5 year old wine

Nose: Intense spice and fynbos, a peppery perfume with hints of clove and dark fruit

Palate: Bold dark fruit; mulberry, plum and spice. Cloves, liquorice and firm tannin balances the bold fruit beautifully. A big wine with lots of years ahead.

Analysis of the wine

Alcohol: 15.32% pH: 3.47 TA: 5.6 g/l RS: 2.9 g/l

6 500 bottles of this vintage were produced.