



## Luddite Shiraz 2017

The 2017 vintage was characterised by very hot, dry conditions in the lead up to the harvest. However, January and February were relatively cool and this allowed the grapes to ripen slower than initially thought. Due to this coolness, the natural acidity remained high which lifted the overall quality of the fruit. We had a slightly bigger crop than the previous two vintages so we could pick both the old and young block separately. They remained separate during fermentation and maturation, only coming together in the final blend one month before bottling. We continued to experiment with adding stalks to the fermentation, up to 30% in some of the open fermenters.

The tank fermented portions spent a total of five weeks on skins before being pressed and allowed to settle in tank before being racked to barrel. Of the total barrel selection, 32% new Oak down to 4<sup>th</sup> fill with mostly French Oak being used. After 2 years in barrel, we made up the final barrel selection before bottling.

### **Grapes were sourced from Luddite vineyard sites:**

Old Block - picked on the 10<sup>th</sup> February 2017

Young Block - picked on the 14<sup>th</sup> February 2017

### **Average analysis of fruit at harvest**

24.8° Balling, TA – 6.8 g/l, pH – 3.42

### **Tasting Notes as at 24<sup>th</sup> August 2020**

Appearance: Incredibly dark plummy in colour with purple tones towards the edges.

Nose: Floral, sweet fruit, cinnamon, touch of vanilla and a hint of fynbos.

Palate: Bold juicy fruit on entry with fresh tannin grip on mid-pallet followed by dark, spicy fruit. The finish is long and invitingly decadent.

### **Analysis of the wine**

Alcohol: 14.86%      pH: 3.55      TA: 5.59 g/l      RS: 2.09 g/l

**12 600 bottles of this vintage were produced with 515 magnums and 60 double magnums.**