



## Luddite Shiraz 2019

It was hard to believe, but the drought continued and the crop was even smaller than 2018. These hot, dry conditions resulted in smaller berries which in turn made the crop even smaller (1.6 tons per ha). It is a testament to our great soils that even with these hot conditions, the natural acidity remains high and balances the fruit intensity. Because of the small crop, we picked both blocks together and it was very sad to see them fit into one tank for fermentation.

Due to the high skin to juice ratio, we got incredible colour within a few days of fermentation. We allowed the malolactic fermentation to finish while on skins which gave us extra post-fermentation maceration and a chance for the wine to pick up really fine tannins. We pressed and went directly to barrel. 100% French Oak of which 15% was new. After 2 years in barrel, we made up the final blend using a small amount of Mourvèdre and Cabernet Sauvignon from our own vineyards to fill out the mid-palate.

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

Young Block - picked on the 13<sup>th</sup> February 2019

Old Block - picked on the 13<sup>th</sup> February 2019

### **Analysis of fruit at harvest:**

24.2° Balling, TA – 6.8 g/l, pH – 3.45

### **Tasting Notes as at 15<sup>th</sup> August 2022:**

Appearance: Dark red in colour which carries through to the edge of the glass.

Nose: Black cherries, welcoming spice and a touch of toastiness opening up to plummy dark fruit.

Palate: Juicy fruit and spice on entry. A mouth-filling plumpness of dark fruit gives way to dry spices and tannin which balance the fruit beautifully. The finish is long, dry and savoury with underlying cinnamon stick sweetness.

### **Analysis of the wine:**

Alcohol: 15.15%      pH: 3.58      TA: 5.4 g/l      RS: 2.5 g/l

**5 800 bottles of this vintage were produced with 12 magnums.**