



Luddite Shiraz 2021

Finally, a year of good rains preceding harvest. This resulted in better crops and a little more vigour in our vineyards. As a result of these weather conditions, the grapes were riper at a lower sugar level even though they were picked a week later than 2020. We picked the two blocks a week apart and both batches were fermented separately in stainless steel tanks and a small portion was fermented in open fermenters. We fermented slightly cooler to retain more fruit expression and give more time on the skins to build up structure. We pressed and allowed the wine to finish malolactic fermentation in tank before racking to barrel. 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. 100% French Oak of which 15% was new.

Grapes were sourced from Luddite vineyard sites:

Young Block harvested on the 14th February 2021

Old Block harvested on the 20th February 2021

Analysis of fruit at harvest:

23.0° Balling, TA – 6.8 g/l, pH – 3.4

Tasting Notes as at 31st October 2023:

This wine is a pure reflection of the year's growing season.

Appearance: Crimson in colour which carries to edge of glass.

Nose: Hints of African Violets, roses and Turkish delight with subtle hints of raspberries and red cherries.

Palate: Juicy fruit and spice on entry. Cranbury, red current fruit dominates mid-palate balanced by firm tannins & telltale Luddite cloves and liquorice. Long finish with a touch of terroir driven saltiness with a fresh aftertaste.

Analysis of the wine:

Alcohol: 13.62% pH: 3.46 TA: 6.0 g/l RS: 2.1 g/l

9 480 bottles of this vintage were produced with 515 magnums.