



Luddite Shiraz 2022

Another year of good rain which continued our crop growth and improved our vigour in the vineyards. We always pick on flavour and for some reason these flavours didn't all come at once, so we picked over 5 days. The fruit was in excellent condition with very little bird damage. Fermentation took place in stainless steel tanks with regular pump overs. We paid serious attention to keeping the ferments cooler to retain as much 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, Cabernet Sauvignon and Grenache Noir from our own vineyards to fill out the mid-palate and add freshness. 100% French Oak of which 10% was new.

Grapes were sourced from Luddite vineyard sites:

Old Block harvested on the 2nd & 5th March 2022

Young Block harvested on the 5th & 6th March 2022

Analysis of fruit at harvest:

23.7° Balling, TA – 6.6 g/l, pH – 3.3

Tasting Notes:

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

Appearance: Deep broody garnet.

Nose: Instantly recognisable as Luddite Shiraz: garrigue, wildflowers, fynbos, mixed herbs and spicy dark plum.

Palate: Juicy bold entry. Mulberry, dark cherry on mid-palate with warm decadent fruit balanced by good tannins. Long aftertaste of olive tapenade with a hint of saltiness.

Analysis of the wine:

Alcohol: 14.19% pH: 3.35 TA: 6.0 g/l RS: 1.9 g/l

10 100 bottles of this vintage were produced with 502 magnums.

Tasting notes as at 7th Mar 2025.