



## Saboteur 2011

2011 was a very dry year resulting in small berries therefore a small crop across all varieties. The resultant intensity from the small berry size has continued through into the wine. Both the Cabernet Sauvignon and Mourvèdre were fermented in small batches in open bins with regular hand punching down. The smaller batches were pressed directly into barrel and allowed to mature with some fermentation lees. We also did malolactic fermentation in barrel which gave us fuller mouth feel and structure.

After malolactic fermentation the wine was racked and returned to barrel for a further 24 months.

During the blending process great care was taken to create balance, richness and multi layers of flavour. For the first time the blend is Cabernet Sauvignon driven which adds a Bordeaux feel to the blend. The final blend comprised of 75% Cabernet Sauvignon, 16% Shiraz and 9% Mourvèdre.

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

Bot River, Luddite old block clone 9C Shiraz harvested on 24<sup>th</sup> February 2011

Bot River, Ou Meul Cabernet Sauvignon harvested on 23<sup>rd</sup> March 2011

Bot River, Luddite young block Mourvèdre harvested on 8<sup>th</sup> March 2011

Bot River, Luddite young block Cabernet Sauvignon harvested on 8<sup>th</sup> March 2011

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

26.6° Balling, TA – 6.1 g/l, pH – 3.55

### **Tasting Notes**

Appearance: Dark garnet in appearance with dark red edges.

Nose: Spice jumps out the glass. Plum, dark cherry and savoury wood.

Palate: Rich and decadent. Dark fruit, plums and black cherries. Great balance to mid palate with hints of saltiness and a juicy, long, well balanced dry finish.

### **Analysis of the wine**

Alcohol: 15%

pH: 3.56

TA: 5.7 g/l

RS: 3.6 g/l

**4 550 bottles of this vintage were produced.**