

SALUEZ LE SABOTEUR

MADE BY LUDDITES

TECHNOLOGY & MECHANIZATION WILL NEVER BE
A SUBSTITUTE FOR PASSION.

CHENIN BLANC \ VIOGNIER \ BLANC FUMÉ

750 mL \ 12.5% VOL

2021

UNLEASHED

This is a salute to the Saboteurs!

The Anarchists. The Revolutionaries. To those who break the rules and defy the status quo. The Craftsmen. The Artists. The Pioneers. Those who do not bow down and conform; nor blindly accept. Those whose passion bleeds through their art. The Pioneers who forge ahead with insight, wisdom and vision, challenging the norm and questioning convention. Those who are driven by their knowledge and their belief in a better way. Those who stand up to be counted! Luddites, fight your cause, provoke, remonstrate, interrogate. Be true to yourselves, your art, your craft. Lead the way.

Unite! - Saluez Le Saboteur!

Saboteur 2021 White Blend

Normal service resumed, after the fuller, richer 2020, we are back to the leaner style of previous vintages. We still continue to have skin contact time for the Chenin and Viognier for half the fermentation. We then pressed, taking as much lees and sediment to barrel to complete the fermentation. This gives the wine great weight and texture with our regular batonnage. We also did a small portion of tank fermentation Chenin Blanc for extra primary fruit. The Sauvignon Blanc, as per normal practice, is pressed directly to barrel without settling to ferment. All the components spent 11 months in French Oak barrels of which the majority were old. We left all the wine on gross lees with regular batonnage to flesh out the wine. We racked and made up the blend and the only time we added SO₂ was to protect the wine for the bottling process.

We blended the 3 components, always having food and drinkability in mind. The 2021 blend is 66% Chenin Blanc, 17% Viognier and 17% Blanc Fumé. We hope that we have continued to achieve our goal which is to have a serious, well-structured yet refreshingly fruity white wine.

Grapes were sourced from four vineyard sites:

Bot River, Barton Chenin Blanc harvested 10th February 2021
Bot River, Gabriëlskloof Viognier harvested 10th February 2021
Elgin, Elgin Ridge Sauvignon Blanc harvested 28th February 2021
Bot River, Stuart Vineyards Chenin Blanc harvested 3rd March 2021

Average analysis of fruit at harvest

21.2° Balling, TA – 7.4 g/l, pH – 3.28

Tasting Notes

Appearance: Pale straw with glints of green.

Nose: Orange blossom, peach and apricot.

Palate: White peaches and green plums on entry. A broad, lean mid-pallet with a salty, citrus finish.

Analysis of the wine

Alcohol: 12.67% pH: 3.31 TA: 6.9 g/l RS: 2.5 g/l

9 940 bottles of this vintage were produced (crown cap)

Tasting notes dated 7th Mar 2022.