



Luddite

Chenin Blanc 2013

Wine Maker: Niels Verburg
Appellation: Overberg
Varietal: Chenin Blanc
Filtration and Fining: Only light filtration
Cases Produced: 325
Yields per Acre: 2 tons/acre
Wood treatment: Old Oak
Length of barrel maturation: 12 months

Alcohol: 13%
pH: 3.43
Total Acidity: 5.1 g/L
Residual Sugar: 1.2 g/L



UPC#: 725410505166

Viticultural Practices: The Luddite Chenin is a real “push the boat out” wine. We really want to express the nature of Chenin Blanc in the Bot River area, so batches of free run juice and pressed juice were put in barrel without settling and allowed to ferment naturally. We also did a 24 hour pressing to get more extraction and palate weight. I feel by doing this we have allowed the wine to express richer flavour and a fuller structure. We used old barrels to allow the natural grape expression to come through. The wine was left on lees for 12 months with regular batonnage – no sulphur was added to allow the wine to develop its own characteristics without any intervention. The two batches were blended and then bottled and we are very excited with the result. The wine remained in barrels for 12 months after which the wine was lightly filtered and sulphur corrected before bottling.

Winemakers Notes: Appearance: Rich, pale straw glow. Nose: It starts off a bit reductive i.e. flinty struck match, then opens up to reveal beautiful peach and apricot aromatics with hints of honey and spice coming to the fore. Palate: Rich, mouth filling entry with yellow peach, melons, raisins and spice. Good fruit sweetness balanced by clean, citrus tones create a beautifully balanced wine with a refreshing finish.

Score(s):

- 91 pts Wine Advocate (NM)
- 91 pts Tim Atkin MW 2015
- 89 pts Wine Advocate Issue #215 Oct 2014
- 88+ pts Vinous June 2015