



Luddite Saboteur 2015

Wine Maker: Niels Verburg
Appellation: Walker Bay
Varietal: 77% Shiraz, 11% Mourvedre,
9% Cabernet Sauvignon, 3% Cabernet Franc
Filtration and Fining: Only light filtration
Cases Produced: 1483
Yields per Acre: 2 tons/acre
Wood treatment: 90% French Oak, 10% Hungarian
Oak - 80% New Wood
Length of barrel maturation: 24 months

Alcohol: 14.5%
pH: 3.43
Total Acidity: 6.06 g/L
Residual Sugar: 3.43 g/L
Free/Total Sulfur: 20 ppm



UPC#: 858441006330

Viticultural Practices: 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 follow the house style of Saboteur, which is increasingly building up a huge following, i.e. bold fruit, good spice and soft tannins.

Winemaker Notes: Dark garnet in appearance with plummy red edges. Nose: Spice jumps out of the glass, baked plums, 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 finish.

Score(s):

- 91 pts James Suckling
- 90 pts Robert Parker Jr's The Wine Advocate (NM)
- 89 pts Vinous/Tanzer
- 91 pts Wine Magazine - South Africa 5/26/17