



Luddite Shiraz 2009

Wine Maker: Niels Verburg
Appellation: Cape South Coast
Varietal: Shiraz
Filtration and Fining: Only light filtration
Cases Produced: 2250/ 6 pack
Yields per Acre: 2 tons/acre
Wood treatment: 95% French oak, 5 % Hungarian Oak with 30% new wood
Length of barrel maturation: 24 months



Alcohol: 15.0%
pH: 3.53
Total Acidity: 5.96 g/L
Residual Sugar: 3.39 g/L
Free/Total Sulfur: 20 ppm

UPC#: 752183284042

Viticultural Practices: The 2009 vintage was one of the most exciting in the sense that we used our own cellar for the first time and all the grapes were sourced from the Bot River Valley. Weather wise it was up and down promising to be a very cool vintage but ultimately ending quite hot. We picked over a full month which had never happened before. This produced a wine that was bold but had the resultant spice of a cooler vintage. It was also the first time we had a proper crop from our young block. We fermented all these different clones in small batch open fermenters. The old block was fermented in stainless steel tanks with regular pump-overs. Fermentation temperatures were higher than normal due to a non-existent cooling plant (28°C). No skin contact was given after ferment and the wines were pressed into tank to undergo malolactic fermentation.

After malolactic fermentation batches of wine showing promise were blended together and pumped into barrel. 30% new oak was used of which 95% of the barrels were French Oak and 5% Hungarian Oak. The rest being 2nd, 3rd and 4th fill.

The wine remained in barrels for 24 months after which we blended all the different batches together to create the best possible wine which was then bottled.

Wine Makers Notes: Appearance: Dark red and garnet hues. Nose: Spice driven red fruit with hints of liquorice, cinnamon and toasty wood. Palate: Brooding dark fruit and spice. Rich, natural, sweet fruit core. Lingering finish of savoury spice and balanced tannin.
