

Luddite WINES

SALUEZ LE SABOTEUR 2015
Cape South Coast, South Africa



Technical Notes

2015 has been reviewed as one of the best vintages in recent years, producing balanced fruit and even ripening. This can be seen in the closeness of harvest dates with all the different varietal components. Neither hot nor cold, but a good balanced vintage. The Cabernet Sauvignon, Mourvèdre and Cabernet Franc were fermented in small batches in open bins with regular hand punch downs. The larger Shiraz batches were fermented in stainless steel tanks with regular pump overs. The smaller batches were pressed directly into barrel and allowed to mature with some fermentation lees. Some of the batches underwent malolactic fermentation in barrel which gives a fuller mouth feel and structure. This vintage was only in barrel for 12 months with 50% new French Oak. During the blending process great care was taken to follow the house style of Saboteur - i.e. bold fruit, good spice notes and soft tannins.

UPC CODE: 858441006330

About this Wine

Niels Verburg needed a wine that was priced more competitively than his signature Shiraz and came up with this cunning blend of Shiraz, Mourvedre and a splash of Cab Sauv. His packaging just won the Packaging Design of the Year Award in South Africa, but the juice even better!! During the Industrial Revolution the 'Saboteurs' burned down the factories of Europe. It was their way of protesting against the technology and mechanization that was costing them their jobs and way of life. At Luddite they have always been non-conformists (luddites) and they remain steadfast in their belief that "hand-crafted" winemaking produces better results. Niels Verburg is one of the original wine garagistes in South Africa - one of the first trailblazers to break away from the mainstream, commercial winemaking practices that saw the South African wine category falling behind the rest of the world. Some in the industry called him "reckless" in his 'risk all' pursuit of excellence. Some call him "old school" or "old fashioned" but know that here at Luddite, TECHNOLOGY & MECHANIZATION WILL NEVER BE A SUBSTITUTE FOR PASSION.

Wine Analysis

Alcohol: 14.5%
pH: 3.43
Total Acidity: 6.06 g/L
Residual Sugar: 3.43 g/L

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine Maker: Niels Verburg
Appellation: Walker Bay
Varietal: 77% Shiraz, 11% Mourvedre, 9% Cabernet Sauvignon, 3% Cabernet Franc
Filtration and Fining: none
Cases Produced: 1483
Yields per Acre: 2 tons/acre
Wood treatment: 50% new French, 50% used French and Hungarian
Length of barrel maturation: 12 months
Harvest Information: Bot River, Luddite old block clone 9C Shiraz harvested on 17th February 2015
Bot River, Luddite young block Mourvèdre harvested on 3rd March 2015
Bot River, Luddite young block Cabernet Sauvignon harvested on 5th March 2015
Bot River, Gabrielskloof clone 9C Shiraz harvested on 3rd March 2015
Bot River, Beaumont Cabernet Franc harvested on 3rd March 2015

Assemblage

77% Shiraz, 11% Mourvèdre,
9% Cabernet Sauvignon,
3% Cabernet Franc

Press/Reviews

91 pts James Suckling
90 pts Wine Spectator
90 pts The Wine Advocate

