

Luddite WINES

SHIRAZ 2013

Walker Bay, South Africa



Technical Notes

As a functional luddite himself and a complete purist. That is to say, he uses no mechanization or modern technology. These grapes come from 2 blocks – an older one and a fairly new one. The cool decomposing clay soils allow him to farm dry land, which means that each vintage is a true reflection of the growing season. Grapes are handpicked and table sorted before being destemmed and pressed. Grapes are smaller and this gives him more flavor concentration. For each vintage to reflect its own character Niels believes it is important that to allow the natural yeasts in the cellar to work with the juice to ferment. The old block was fermented in stainless steel tanks with regular pump-overs. Fermentation temps were higher than normal (82°F). 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 umped into barrel. Niels simply acts as a caretaker and doesn't override the natural course of the wine. After 2 years in oak, the wine is coarsely filtered and bottled unfiltered. All bottles are aged in their cellar for another 2 years before release. This is one for the cellar.

UPC CODE: 8858441006170

About this Wine

Niels Verburg is one of the original garagiste trail blazers in South Africa. After graduating at college, he left to work in Europe as a traveling winemaker for 6 years, before settling back in South Africa in 1995 at Beaumont in Bot River, where he made their wines for 8 years. When he purchased the land alongside Beaumont, it made sense to him to plant Shiraz. As a young winemaker traveling the world, Niels confirmed his love for Shiraz when working a harvest in Australia, but it was a winery in Chile that inspired his wine-making method. "It was as if I'd gone back 20 years; it was ramshackle and chaotic, but they had great fruit and passion and I'd never seen that quality of wine", he explains. "The nitty gritty of good winemaking is to have good grapes, good yeast and good barrels," says Niels. "Being hi-tech and cutting edge isn't important to me. When you go into a winery and see the centrifuges and reverse osmosis, it's like going into the kitchen of a top restaurant and seeing a microwave, you think "Hey, that's not right!" This is his 14th vintage of Shiraz. 2013 was a long cool vintage which shows in the lifted aromatics. After fermentation, the wine was allowed to post macerate for 4 weeks and went through malolactic fermentation on skins. After 2 years in oak (20% new French) it was racked and bottled unfiltered. 1416 cases were made.

Wine Analysis

Alcohol: 15%
Acidity: 5.96 g/L
pH: 3.53
Residual Sugar: 1.2 g/L

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

Winemaker: Niels Verburg
Appellation: Walker Bay
Varietal: Shiraz
Filtration and Fining: Only light filtration
Cases Produced: 2250/ 6 pack
Yields per Acre: 2 tons/acre
Wood treatment: 95% French, 5 % Hungarian Oak, (30% new)
Length of barrel maturation: 24 months
Harvest Information:
Old Block – picked on the 26th February 2013
Young Block (1st pick) – picked on the 28th February 2013
Young Block (2nd pick) – picked on the 4th March 2013

Scores/Reviews

92 pts James Suckling
91 pts Tim Atkin
90 pts Steve Tanzer/Vinous
90 pts Wine Spectator

