

## Luddite Shiraz 2007

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Appearance: Deep purple and garnet hues.

Nose: Rich welcoming bouquet of dark summer fruits, nutmeg, cinnamon and dark chocolate.

Palate: Plums and spice on entry, followed by a richness of natural fruit sweetness. All these flavours are backed by fine tannins and balanced wood use.

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**variety** : Shiraz | 100% Shiraz

**winery** : Luddite Wines

**winemaker** : Niels Verburg

**wine of origin** :

**analysis** : **alc** : 14.0 % vol **rs** : 2.9 g/l **pH** : 3.56 **ta** : 5.8 g/l

**type** : Red **style** : Dry **wooded**

**pack** : Bottle **closure** : Cork

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**in the vineyard** : The 2006 vintage was characterized by long periods of warm weather during ripening, resulting in full fruit driven wines with ripe tannins.

Grapes were sourced from four vineyard sites:

- Bot River, Luddite harvested on 13th February 2006
- Bot River, Gabriëlskloof harvested on 6th March 2006
- Helderberg, Stellenbosch harvested on 9th March 2006
- Bottelary, Stellenbosch harvested on 15th March 2006

**about the harvest**: Average analysis of fruit at harvest

25.4° Balling

TA - 6.2g/l

pH - 3.65

**in the cellar** : Fermentation took place in stainless steel tanks with 4hrly pump overs. We used cooler fermentation temperatures (24°C) to preserve and retain all the fruit complexity of this vintage. We gave 30 days post maceration on the skins to ensure a good tannin structure to balance the fruit.

Malolactic fermentation took place on the skins where after the wine was pressed and put into 90% French oak, 5% American oak and 5% Hungarian oak barrels. 25% of these barrels were new with the rest being 2nd, 3rd and 4th fill.

The wine remained in barrels for one year after which the wine was filtered and bottled.