



## Rudera Cabernet Sauvignon 2000

main variety	Cabernet Sauvignon	vintage	2000
analysis	alc: 14.0   ph: 3.95   rs: 2.5   ta: 6.4		
type	Red	producer	Rudera Wines
style	Dry	winemaker	.
		wine of origin	Stellenbosch

### tasting notes

The wine started out opaque with a vivid, purple rim and then changed to a deep ruby wine, with wonderful intensity of colour. A nose of great depth, but at this stage tight-knit. Allow a few minutes in the glass; very attractive bouquet of violets and cedary cigar box notes. The silky tannins are not apparent at first, the rich plummy coffee palate seems chunky and big, but elegant at the same time. The long finish is firmed up by very ripe tannins, culminating in a truly classic Cabernet.

### ageing potential

Drinking well now if allowed time in the glass, but will reward, if properly cellared, for the next decade.

### blend information

100% Cabernet Sauvignon

### in the vineyard

The fruit of two vineyards, one on shale in Koelenhof, the other on weathered sandstone on the Banhoek side of Helshoogte, went into the Cabernet. Both vineyards are trellised on a four wire perold system. Drip irrigation is available to combine canopy management with stress management. The average age of the vines is eight years, and the quality of fruit should improve every year.

### about the harvest

Handpicked grapes were brought in to the cellar on 21 and 22 February at 25,5° brix. The pH was 3.4, with a titratable acid of 7,8 g/l. Sorting was done in the vineyard followed by berry selection in the cellar before crush.

Our total production was 4,8 tons per hectare (33hl/ha) and only 392x6x750ml, plus a few 3-litre bottles were made.

### in the cellar

Sorting was done in the vineyard, followed by berry selection in the cellar before crush. The grapes were fermented with an inoculated yeast (WE372) and pumped over three times per day. Fermentation was at 31°C and lasted five days. Extended skin contact lasted a total of 18 days.

The wine underwent malolactic fermentation in barrel. Only new French oak barrels were used, four Vicard Prestige, two Taransaud and two Saury barrels. The wine was racked using only gravitation. This was done for the first time after malolactic fermentation, and again three months later. The wine matured in barriques for 23 months.

The wine is unfiltered and received only an egg white fining before being bottled.