



Rudera Cabernet Sauvignon 2004

main variety Cabernet Sauvignon

vintage 2004

analysis alc: 13.5 | ph: 3.58 | rs: 2.9 | ta: 6.6

type Red

producer Rudera Wines

style Dry

winemaker .

wine of origin Stellenbosch

tasting notes

An opaque wine with a vivid, purple rim and intense deep ruby hue. Classic Cabernet cassis flavours on the nose. In the glass a bouquet of violets and cedary cigar box notes develops. The tannins on this wine is big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil and long finish. This is a truly classic Cabernet, can be enjoyed now but will improve over the next ten to 15 years.

ageing potential

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

blend information

100% Cabernet Sauvignon

in the vineyard

The fruit is from this ten year old vineyard on shale in Faure. The vineyard is trellised on a four-wire perold system. Drip irrigation is available to combine canopy management with stress management.

about the harvest

Handpicked grapes were brought in to the cellar late in February at 24,8° brix. The pH was 3.25, with a titratable acid of 7,9 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 (34hl/ha) and only 201 x 6 x 750ml were made as well as 290 individually numbered magnums.