



Rudera Cabernet Sauvignon 2008

main variety	Cabernet Sauvignon	vintage	2008
analysis	alc: 14.2 ph: 3.36 rs: 3.6 ta: 6.2 va: 0.66		
type	Red	producer	Rudera Wines
style	Dry	winemaker	.
		wine of origin	Stellenbosch

tasting notes

The soft red fruit aromas introduce this handsome Rudera Cabernet Sauvignon 2008 that delivers on depth, harmony and complexity. Classic Cabernet cassis flavours on the nose. In the glass a bouquet of violets and cedary cigar box notes develops. Well managed tannins, a hint of sweet tobacco leaving generous fruit on a silk-textured palate.

ageing potential

Drinking exceptionally well now and will reward 5 years in bottle.

blend information

100% Cabernet Sauvignon

in the vineyard

The vineyard is situated at the foothills of the Faure Hills west of Stellenbosch and is just a few kilometers from the Atlantic Ocean. The temperatures during the ripening season in January and February average at 23.7 and 21.8 respectively, and with the sandstone-derived gravel soils, conditions are ideal for premium quality Cabernet.

about the harvest

Sorting was done in the vineyard, followed by berry selection in the cellar before crush.

in the cellar

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. 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 10 months. The Rudera Cabernet Sauvignon 2008 is unfiltered.