



Rudera Cabernet Sauvignon 2009

main variety	Cabernet Sauvignon	vintage	2009
analysis	alc: 14.56 ph: 3.57 rs: 1.9 ta: 5.9 va: 0.68		
type	Red	producer	Rudera Wines
style	Dry	winemaker	.
taste	Fruity	wine of origin	Stellenbosch

tasting notes

A vision of inky-purple and brick-red hues, bears promise to intense flavours of black currents, blue gum, ripe cherries, tea leaf and vanilla on the nose, excellent fruit concentration exploding on the palate, with bright acidity and firm but fine tannins resulting in a voluptuous mouth feel and powerful, gripping finish. A classic Cabernet Sauvignon that shows beautifully now, but begs for another 5 to 10 years in bottle, to develop to full potential.

ageing potential

Drinking exceptionally well now and will reward five 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

Sorting was done in the vineyard, followed by berry selection in the cellar before crush. The grapes were fermented with 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.