



## Rudera Cabernet Sauvignon 2011

main variety Cabernet Sauvignon

vintage 2011

analysis alc: 14.56 | ph: 3.57 | rs: 1.9 | ta: 5.9 | va: 0.68

type Red

producer Rudera Wines

style Dry

winemaker Chris Keet

taste Fruity

wine of origin Stellenbosch

### tasting notes

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 Cabernet Sauvignon blanc vineyard is situated at the foothills of the Simonsberg mountain 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 22 months.