



Rudera Platinum Cabernet Sauvignon 2014

main variety Cabernet Sauvignon

vintage 2014

analysis alc: . | ph: . | rs: .

type Red

producer Rudera Wines

winemaker Chris Keet

wine of origin Stellenbosch

tasting notes

The Rudera Platinum Cabernet Sauvignon 2007 is an opaque wine with a vivid, purple rim and intense deep ruby hue. There are 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 are big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil and long finish.

ageing potential

The Rudera Platinum Cabernet Sauvignon 2012 is an opaque wine with a vivid, purple rim and intense deep ruby hue. There are 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 are big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil and long finish.

blend information

Cabernet Sauvignon

in the vineyard

Rudera celebrates a decade of winemaking with the release of the Platinum Range with this exceptional, unique release of Cabernet sauvignon from Stellenbosch. 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 vineyard is trellised on a four-wire Perold system. Drip irrigation is available to combine canopy management with stress management. 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. Handpicked grapes were brought in to the cellar late in February 2007 at 24.8° B. The pH was 3.25, with a titratable acid of 7.9 g/l.

in the cellar

Sorting was done in the vineyard, followed by berry selection in the cellar before crush. Handpicked grapes were brought in to the cellar late in February 2007 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.