



Rudera Syrah 2005

main variety Shiraz

vintage 2005

analysis alc: 13.0 | ph: 3.64 | rs: 1.8 | ta: 6.5

type Red

producer Rudera Wines

style Dry

winemaker .

wine of origin Stellenbosch

tasting notes

Deep, intense ruby with a violet rim. Savoury black olive with hints of pepper and some juicy red fruit on the nose. Seductive smokey but elegant with soft tannins and wet forest floor flavours culminating in a lingering aftertaste.

ageing potential

Drinking well now and will reward two to six years in bottle.

blend information

100% Shiraz

in the vineyard

Two different vineyards were used; one on Koffieklip in Koelenhof, and the second a vineyard on shale, in Faure, all in the Stellenbosch appellation.

All these vineyards are trellised on a four-wire perold system. Drip irrigation is available to combine canopy management with stress management. The vines were planted in 1994 and 1997.

about the harvest

Handpicked grapes were brought in late in February at 24.6° brix. The pH was 3.2 with a titratable acid of 7.4 g/l. Sorting was done in the vineyard, followed by bunch selection in the cellar before crush.

Our total production was 6.4 tons per hectare (43hl/ha) and 2005 x 6 x 750ml were made.