



## Rudera Syrah 2006

main variety Shiraz

vintage 2006

analysis alc: 14.5 | ph: 3.44 | rs: 3.1 | ta: 6.5 | va: 0.67

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 spice. Red fruit on the nose. Seductively smokey but elegant with soft tannins and wet forest floor flavours culminating in a lingering aftertaste.

### ageing potential

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

### blend information

100% Shiraz

### in the vineyard

Grapes were sourced from two different vineyards; one on Koffieklip in Koelenhof (planted in 1994), and the second a vineyard on shale, in Faure (planted in 1997), 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.

### about the harvest

Handpicked grapes were brought in late in February at 24,6° B . The pH was 3.2 with a titratable acid of 7,4 g/l.

### in the cellar

Sorting was done in the vineyard, followed by bunch selection in the cellar before crush. Total production was 6,4 tons per hectare (43hl/ha).