



Rudera Syrah 2010

main variety Shiraz

vintage 2010

analysis alc: 14.0 | ph: 3.67 | rs: 1.2 | ta: 4.9 | va: 0.47

type Red

producer Rudera Wines

style Dry

winemaker .

taste Fruity

wine of origin Western Cape

tasting notes

Rich, darkly-delicious "wild horse" of a wine, bursting with a nose of cassis, black berries and ripe red cherries, elegantly integrated with hints of "smoky bacon" and "new leather"-aromas. Bold and full-bodied on the palate, with a lingering creamy mocha finish, classically encapsulated by maturation in all-new French Oak barrels.

ageing potential

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

blend information

100% Shiraz

food suggestions

Be as bold as this wine, and try it with: Grilled Tuna, with creamy Pepper and Portabella mushroom sauce Or Roast duck on a bed of spring onion-infused mashed potatoes, served with Home-made plum sauce

in the vineyard

Grapes were sourced from two different vineyards; one in Botrivier Valley and the other (main volumes) from d'Olyfboom estate, Paarl. 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 brix.

in the cellar

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. Total production was 6,4 tons per hectare (43hl/ha).