



## Rudera Syrah 2011

main variety Shiraz

vintage 2011

analysis alc: 15.0 | ph: 3.48 | rs: 1.7 | ta: 5.9 | va: 0.57

type Red

producer Rudera Wines

style Dry

winemaker Chris Keet

taste Fruity

wine of origin Western Cape

### tasting notes

The Rudera Syrah 2011 shows powerful aromas of red and black fruit, with ripe plum, cassis and black cherries, as well as spicy notes of black pepper and cloves on the nose. Ripe plum on the palate with firm tannin structure and a lingering rich berry fruit. It has good acidity on the finish and will reward aging.

### 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 Simonsberg vineyards in Stellenbosch. 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

Sorting was done in the vineyard, followed by bunch selection in the cellar before crush. The grapes were fermented with inoculated yeast and pumped over three times per day. Extended skin contact lasted for 11 days. 20% new French oak barrels, and 80% second and third fill barrels were used. The wine matured in barrels for 11 months.