



## Rudera Syrah 2012

main variety Shiraz

vintage 2012

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

Rich, dark delicious wild horse of a wine, bursting with a nose of plums, 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 touch of black pepper and a lingering creamy mocha finish, classically encapsulated by maturation in 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

Rudera Syrah pairs well with big meat dishes such as springbok steaks with a rich plum sauce or barbequed beef or even duck. It will also match well with hearty dishes such as winter stews and potjiekos.

### 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 pH was 3.2 with a titratable acid of 7,4 g/l. Total production was 6,4 tons per hectare (43hl/ha).