



Rudera Syrah 2013

main variety Shiraz

vintage 2013

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).