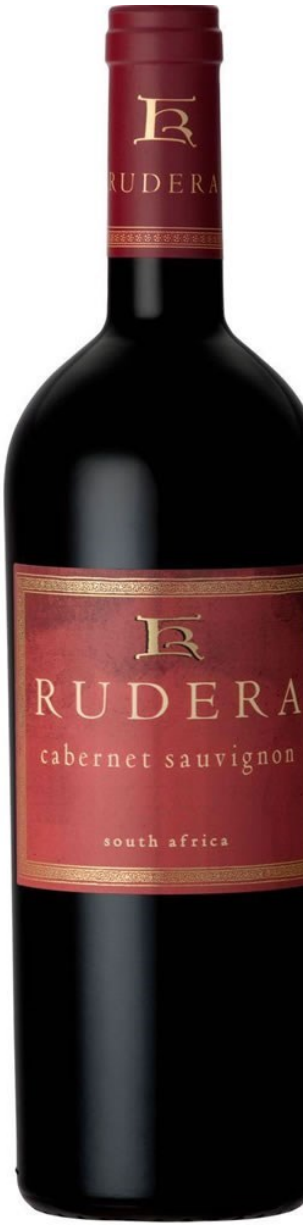
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Rudera Cabernet Sauvignon 2003



An opaque wine with a vivid, purple rim and intense deep ruby hue. Classic lead pencil and cassis flavours on the nose. Allow a few minutes in the glass; very attractive bouquet of violets and cedary cigar box notes. The tannins on this wine is big and ripe and benefit from decanting. Rich plummy cassis fruit on palate and long finish. This is a truly classic Cabernet, can be enjoyed now but will improve over the next ten to 15 years.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Rudera Wines
winemaker : .
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.9 **ta :** 6.5 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

The 2000 vintage of Rudera Cabernet Sauvignon scored 90+/100 in Robert Parker, Jr's 'The Wine Advocate' Issue 145 and 90/100 in Stephen Tanzer's International Wine Cellar Issue 107.

This was followed by a 91 for the 2001 Vintage in the Wine Spectator Weekly of 5 August 2004 and **** (*) in The Platter Guide 2005.

The Rudera Cabernet Sauvignon 2003 vintage scored 90 in February 2006 under â€˜New Releasesâ€™ in Wine Spectator and was awarded ***** in The Platter Guide 2007.

ageing :

Drinking well now if allowed time in the glass, but will reward, if properly cellared, for the next decade or more.

in the vineyard :

The fruit is from this ten year old vineyard on shale in Faure. The vineyard 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 to the cellar late in February at 24,8Âº brix. The pH was 3.4, with a titratable acid of 7,9 g/l. Sorting was done in the vineyard followed by berry selection in the cellar before crush.
Our total production was 4,6 tons per hectare (33hl/ha) and only 185 x 6 x 750ml were made.

in the cellar :

Sorting was done in the vineyard, followed by berry selection in the cellar before crush. The grapes were fermented with an inoculated yeast (WE372) and punched down three times per day. Fermentation was at 31ÂºC and lasted five days. Extended skin contact lasted a total of 18 days. The wine underwent malolactic fermentation in barrel. Only new French oak barrels were used, all Vicard Prestige barrels. The wine was racked using only gravitation. This was done for the first time after malolactic fermentation, and again three months later. The wine matured in new barriques for 23 months. The wine is unfiltered and received only an egg white fining before being bottled.