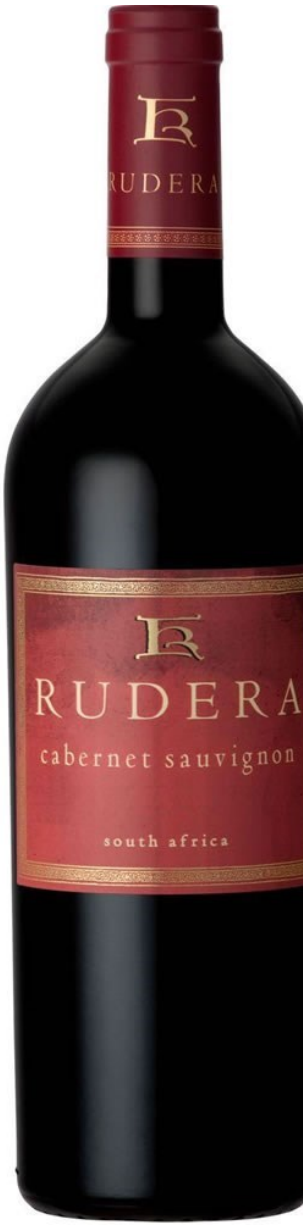
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Rudera Cabernet Sauvignon 2004

An opaque wine with a vivid, purple rim and intense deep ruby hue. Classic Cabernet cassis flavours on the nose. In the glass a bouquet of violets and cedary cigar box notes develops. The tannins on this wine is big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil 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 :** 2.9 g/l **pH :** 3.58 **ta :** 6.6 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 Rudera Cabernet Sauvignon 2001 Vintage in the Wine Spectator Weekly of 5 August 2004 and ****(*) in The Platter Guide 2005.
The Rudera Cabernet Sauvignon 2003 vintage was awarded ***** in The Platter Guide 2007 and scored 90+/100 in Stephen Tanzer's International Wine Cellar March / April 2007 Issue.
Wine Spectator awarded the Rudera Cabernet Sauvignon 2004 vintage 90/100 in the April 30, 2007 Issue.
The Rudera Cabernet 2004 received ****(*) in The Platter Guide 2008.

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 is 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 24,8Â° brix. The pH was 3.25, 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 4,8 tons per hectare (34hl/ha) and only 201 x 6 x 750ml were made as well as 290 individually numbered magnums.