

## Rudera Syrah 2005

Deep, intense ruby with a violet rim. Savoury black olive with hints of pepper and some juice red fruit on the nose. Seductive smokey but elegant with soft tannins and wet forest floor flavours culminating in a lingering aftertaste.

**variety :** Shiraz | 100% Shiraz

**winery :** Rudera Wines

**winemaker :** .

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol    rs : 1.8 g/l    pH : 3.64    ta : 6.5 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

- 2002 vintage scored 89/100 in the Wine Spectator of June 30.
- 2004 and 4 stars in Platter Guides of 2004 and 2005.
- 2003 vintage scored 88/100 in Wine Spectator February 2006 under 'New Releases'.
- The 2007 Platter Guide rated the 2004 vintage 4 stars.
- Wine Spectator scored the Rudera Syrah 2004 89/100 in January 2007.
- The 2008 Platter Guide rated the 2005 vintage 4 stars.

### ageing :

Drinking well now and will reward two to six years in bottle.

### in the vineyard :

Two different vineyards were used; one on Koffieklip in Koelenhof, and the second a vineyard on shale, in Faure, all in the Stellenbosch appellation.

All these vineyards are trellised on a four-wire perold system. Drip irrigation is available to combine canopy management with stress management. The vines were planted in 1994 and 1997.

### about the harvest:

Handpicked grapes were brought in late in February at 24.6° brix. The pH was 3.2 with a titratable acid of 7.4 g/l. Sorting was done in the vineyard, followed by bunch selection in the cellar before crush.

Our total production was 6.4 tons per hectare (43hl/ha) and 2005 x 6 x 750ml were made.

