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Rudera Syrah 2006

Deep, intense ruby with a violet rim. Savoury black olive with hints of pepper and spice. Red fruit on the nose. Seductively 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 :** 14.5 % vol **rs :** 3.1 g/l **pH :** 3.44 **ta :** 6.5 g/l **va :** 0.67 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

- The Rudera Syrah 2001 scored Gold at Veritas 2002; Robert Parker, The Wine Advocate, Issue 145 reviewed the 2001 as 88/100; and John Platter South African Wines Guide 2003, awarded the 2001 vintage ****.
- The 2002 vintage scored 89/100 in The Wine Spectator of June 30, 2005; and **** in John Platter South African Wines Guide 2005 .
- The 2003 vintage scored 88/100 in The Wine Spectator February 2006 under 'New Releases'; and the 2003 vintage scored **** stars in John Platter South African Wines Guide 2005.
- John Platter South African Wines Guide 2007 rated the 2004 vintage **** stars; and The Wine Spectator scored the Rudera Syrah 2004 as 89/100 in January 2007.
- John Platter South African Wines Guide 2009 rated the 2005 vintage **** stars.
- The Platter's South African Wines Guide 2010 rated the Syrah 2006 vintage ****(*) stars.

ageing :

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

in the vineyard :

Grapes were sourced from two different vineyards; one on Koffieklip in Koelenhof (planted in 1994), and the second a vineyard on shale, in Faure (planted in 1997), 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.

about the harvest:

Handpicked grapes were brought in late in February at 24,6° B . The pH was 3.2 with a titratable acid of 7,4 g/l.

in the cellar :

Sorting was done in the vineyard, followed by bunch selection in the cellar before crush. Total production was 6,4 tons per hectare (43hl/ha).