

Rudera Cabernet Sauvignon 2008

The soft red fruit aromas introduce this handsome Rudera Cabernet Sauvignon 2008 that delivers on depth, harmony and complexity. Classic Cabernet cassis flavours on the nose. In the glass a bouquet of violets and cedary cigar box notes develops. Well managed tannins, a hint of sweet tobacco leaving generous fruit on a silk-textured palate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Rudera Wines

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 3.6 g/l pH : 3.36 ta : 6.2 g/l va : 0.66 g/l

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

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

- The Rudera Cabernet Sauvignon 2000 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. John Platter South African Wines Guide 2002 rated the 2000 vintage 4 stars.
- The 2001 followed with a 91 in The Wine Spectator Weekly of 5 August 2004 and 4½ stars in the John Platter South African Wines Guide 2005.
- The Rudera Cabernet Sauvignon 2003 vintage was awarded 5 stars in the John Platter South African Wines Guide 2007; and scored 90+/100 in Stephen Tanzer's International Wine Cellar March / April 2007 Issue.
- The Wine Spectator awarded the Rudera Cabernet Sauvignon 2004 vintage 90/100 in the April 30, 2007 Issue; and Platter's South African Wines Guide 2009 scored this vintage 4 stars.
- The Rudera Cabernet 2005 received 4½ stars in the Platter's South African Wines Guide 2009; The Wine Spectator, April 2009 scored the Rudera Cabernet Sauvignon 2005 91/100
- The Rudera Cabernet 2006 received 4½ stars in the Platter's South African Wines Guide 2010.
- The Rudera Cabernet 2008 received 4 stars in the Platter's South African Wines Guide 2011.
- The Rudera Cabernet 2008 - *Wine Enthusiast Magazine*, May 2012 scored 91/100 (also chosen as Editors choice - chosen for a select few wines of excellent quality)
- The Rudera Cabernet 2008 - scored 91 Points in the Wine Enthusiast May 2012 Edition

ageing :

Drinking exceptionally well now and will reward 5 years in bottle.

in the vineyard :

The vineyard is situated at the foothills of the Faure Hills west of Stellenbosch and is just a few kilometers from the Atlantic Ocean. The temperatures during the ripening season in January and February average at 23.7 and 21.8 respectively, and with the sandstone-derived gravel soils, conditions are ideal for premium quality Cabernet.

about the harvest:

Sorting was done in the vineyard, followed by berry selection in the cellar before crush.

in the cellar :

The grapes were fermented with an inoculated yeast (WE372) and pumped over three times per day. Fermentation was at 31°C and lasted five days. Extended skin contact lasted a total of 18 days. The wine underwent malolactic fermentation in barrel. The wine was raked using only gravitation. This was done for the first time after malolactic fermentation, and again three months later. The wine matured in barriques for 10 months. The Rudera Cabernet Sauvignon 2008 is unfiltered.

