

## Rudera Platinum Cabernet Sauvignon 2007

The Rudera Platinum Cabernet Sauvignon 2007 is an opaque wine with a vivid, purple rim and intense deep ruby hue. There are 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 are big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil and long finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Rudera Wines

winemaker : Chris Keet

wine of origin : Stellenbosch

analysis :

type : Red    wooded

pack : Bottle    size : 0    closure : Cork

The Rudera Platinum Cabernet Sauvignon 2007 has achieved the following accolades:

- Rudera Platinum Cabernet Sauvignon 2007 vintage scored a gold medal at the International Wine Guide held in Spain in July 2013
- Rudera Platinum Cabernet Sauvignon 2007 received Gold at the 2013 International Wine Guide.
- Rudera Platinum Cabernet Sauvignon 2007 received a double Gold at the Veritas Awards in November 2011.  
This maiden vintage received 4½ stars in the Platter's South African Wines Guide 2011
- Rudera Cabernet Sauvignon 2007 scooped a Double Gold at the Veritas Awards in November 2011 (one of only six wines of this variety to have achieved this distinction)
- The Wine Spectator February 2012 issue scored the 2007 vintage Rudera Platinum Cabernet Sauvignon 90 point. The Rudera Platinum Cabernet Sauvignon 2007 won a double gold medal at VERITAS 2011
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ageing : The Rudera Platinum Cabernet Sauvignon 2007 is an opaque wine with a vivid, purple rim and intense deep ruby hue. There are 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 are big and ripe and benefit from decanting. Rich plummy cassis fruit on palate with some lead pencil and long finish.

in the vineyard : Rudera celebrates a decade of winemaking with the release of the Platinum Range with this exceptional, unique release of Cabernet sauvignon from Stellenbosch. 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 vineyard is trellised on a four-wire Perold system. Drip irrigation is available to combine canopy management with stress management. 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. Handpicked grapes were brought in to the cellar late in February 2007 at 24.8° B. The pH was 3.25, with a titratable acid of 7.9 g/l.

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