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Rudera Syrah 2009

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 : Walker Bay
analysis : **alc :** 14.0 % vol **rs :** 1.2 g/l **pH :** 3.67 **ta :** 4.9 g/l **va :** 0.47 g/l
type : Red **style :** Dry **taste :** Fruity **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.
- *The Platter's South African Wines Guide 2012* rated the Syrah 2009 vintage **** stars.

ageing :

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

in the vineyard :

Grapes were sourced from Walker Bay valley. The valley's dry climate ensures that the grapes achieve a lovely fruity intensity. The mixture of Kouebokkeveld shale and Table Mountain sandstone gives the wines their rich, fruity body.

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).