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Rudera Syrah 2010



Rich, darkly-delicious "wild horse" of a wine, bursting with a nose of cassis, black berries and ripe red cherries, elegantly integrated with hints of "smoky bacon" and "new leather"-aromas. Bold and full-bodied on the palate, with a lingering creamy mocha finish, classically encapsulated by maturation in all-new French Oak barrels.

Be as bold as this wine, and try it with: Grilled Tuna, with creamy Pepper and Portabella mushroom sauce Or Roast duck on a bed of spring onion-infused mashed potatoes, served with Home-made plum sauce

variety : Shiraz | 100% Shiraz
winery : Rudera Wines
winemaker : .
wine of origin : Western Cape
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 4 stars.
- The 2002 vintage scored 89/100 in The Wine Spectator of June 30, 2005; and 4 stars 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 4 stars in John Platter South African Wines Guide 2005.
- The 2003 vinage was among the Top 3 Best Ten Year Old Wines in SA in April 2013 of the RE:CM Competition with ****(*).
- John Platter South African Wines Guide 2007 rated the 2004 vintage 4 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 4 stars.
- The Platter's South African Wines Guide 2010 rated the Syrah 2006 vintage 4½ stars.
- The Platter's South African Wines Guide 2011 rated the Syrah 2009 vintage 4½ stars.
- The Platter's South African Wines Guide 2013 rated the Syrah 2010 vintage 4½ 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 in Botrivier Valley and the other (main volumes) from d'Olyfboom estate, Paarl. 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 brix.

in the cellar :

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. Total production was 6,4 tons per hectare (43hl/ha).