

Rudera Syrah 2012

Rich, dark delicious wild horse of a wine, bursting with a nose of plums, 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 touch of black pepper and a lingering creamy mocha finish, classically encapsulated by maturation in new French Oak barrels.

Rudera Syrah pairs well with big meat dishes such as springbok steaks with a rich plum sauce or barbequed beef or even duck. It will also match well with hearty dishes such as winter stews and potjiekos.

variety : Shiraz | 100% Shiraz

winery : Rudera Wines

winemaker : Chris Keet

wine of origin : Western Cape

analysis : alc : 15.0 % vol rs : 1.7 g/l pH : 3.48 ta : 5.9 g/l va : 0.57 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

The Rudera Syrah has achieved the following accolades:

- Rudera Syrah 2011 rated 4½ in the John Platter South African Wines Guide 2014 edition
- 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.
- John Platter's 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.
- In March 2013, the Rudera Syrah 2003 vintage was among the Top 3 Ten years old South African Red wines in the RE:CM 10 Year Old Wine Awards.

ageing :

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

in the vineyard :

Grapes were sourced from Simonsberg vineyards in Stellenbosch. 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 :

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

The pH was 3.2 with a titratable acid of 7,4 g/l.

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

