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Rudera Platinum Cabernet Sauvignon 2008

The soft red fruit aromas introduce this handsome Rudera Platinum 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 : Chris Keet
wine of origin : Stellenbosch
analysis : **alc :** 14.20 % vol **rs :** 3.6 g/l **pH :** 3.36 **ta :** 6.2 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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 kilometres 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 inoculated yeast (WE372) and pumped over three times per day. Fermentation was at 31ºC and lasted five days. Extended skin contact lasted a total of 18 days. The wine underwent malolactic fermentation in barrel. The wine was racked using only gravitation. This was done for the first time after malolactic fermentation, and again three months later. The wine matured in barriques for 22 months. The Rudera Platinum Cabernet Sauvignon 2008 is unfiltered.