



Rudera Cabernet Sauvignon 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 14.5 | ph: 3.7 | rs: 1.8 | ta: 5.8 | va: 0.61

type Red

producer Rudera Wines

style Dry

winemaker Chris Keet

taste Fruity

wine of origin Stellenbosch

tasting notes

A vision of inky-purple and brick-red hues, bears promise to intense flavours of black currents, bluegum, ripe cherries, cigar box and pencil shavings on the nose that follows through and explodes on the palate with a voluptuous mouthfeel and powerful, gripping finish. This is a true example of a classical Cabernet Sauvignon.

ageing potential

Drinking exceptionally well now and will reward five years in bottle.

blend information

100% Cabernet Sauvignon

food suggestions

Rudera Cabernet Sauvignon pairs well with a variety of mushroom and meat dishes such as mushroom risotto or barbecued lamb. The hint of fynbos on the nose and palate opens up pairing with vegetarian dishes such as vegetable lasagne and oven roasted vegetables.

in the vineyard

The Cabernet Sauvignon blanc vineyard is situated at the foothills of the Simonsberg mountain west of Stellenbosch and is just a few kilometers 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.

in the cellar

Sorting was done in the vineyard, followed by berry selection in the cellar before crush. The grapes were fermented with an inoculated yeast (WE372) and pumped over three times per day. Fermentation was at 31°C 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 10 months. The Rudera Cabernet Sauvignon 2012 is unfiltered.