

# Metropolitan

WINES & SPIRITS

## Rudera Wines Syrah 2004



### Product Information:

Appellation:	Stellenbosch, South Africa
Soils:	Koffieklip & Shale
Yield:	6.8 tons/ha on average
Residual Sugar:	2.4 g/l
pH:	3.68
T.A:	6.1 g/l
Alc:	13.0%
Closure:	Cork
Winemaker:	Teddy Hall

### Winemakers Notes:

Two different vineyards were used; one on Koffieklip in Koelenhof, and the second a vineyard on shale, in Faure, all in the Stellenbosch appellation. All these vineyards are trellised on a four-wire perold system. Drip irrigation is available to combine canopy management with stress management. The vines were planted in 1994 and 1997. Handpicked grapes were brought in late in February at 24.4° brix. The pH was 3.2 with a titratable acid of 7.6 g/l. Sorting was done in the vineyard, followed by bunch selection in the cellar before crush. The grapes were fermented with an inoculated yeast (WE372) and pumped over three times per day. Two separate fermentations were done - a small amount in new oak for seven days and the rest in tanks at 29°C, and fermentation lasted six days. Extended skin contact lasted a total of 11 days. The wine underwent malolactic fermentation in barrel, with 20% new French oak barrels and 80% second and third fill barrels used. Most of the barrels are from the cooper Vicard. The wine was raked using only gravitation. This was done for the first time after malolactic fermentation, and again in August. The wine matured in barrel for 11 months, and was unfiltered and received only an egg white fining before being bottled.

### Tasting Notes:

Deep, intense ruby with a violet rim. Whiffs of pepper and spice - hints of leafy forest floor on the nose. Juicy berry fruit on palate. Elegant and approachable with lingering aftertaste.

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## Reviews:

\*\*\*\* – John Platter Wine Guide 2007

89Pts, Wine Spectator

*"Shows a mix of grilled herb, red plum, olive and tobacco, with a tight, minerally finish, ripe acidity and good length. Should flesh out nicely in the near term. Drink now through 2008."*

- WS (March 31, 2007)

## Supplier Information:

Teddy Hall is one of the most renowned winemakers in the Cape, well-recognized for his talents with creating wonderful Chenin Blancs. He has won the Wine Magazine Chenin Challenge four times in the last six years, and was the most successful Chenin producer at the 2003 Rendez-vous du Chenin with four wines out of the top 49 international wines selected. His aptness as a winemaker overall is also clear: in 2001, he was named Diners Club Winemaker of the Year and the year following was invited to join the ranks of the Winemakers Guild.

The Vineyards are all situated in Stellenbosch, in Koelenhof, Faure, and Somerset West. Teddy takes full responsibility for these vineyards and they are manicured to perfection. A strictly classical approach is followed through close monitoring of, and attention to, individual vines, as well as minimal interference in the cellar. Teddy strives to achieve a South African character in his wines that reflect their origins in terms of terroir.

For additional information please visit [www.rudera.co.za](http://www.rudera.co.za).