

## RUDI SCHULTZ *Sleek and seductive Syrah*



Rudi Schultz was smitten with wine from an early age, but it was a yachting journey from the Cape to North Carolina via the Caribbean that got him hooked on the winemaking profession. During his seven month adventure on the seas, Schultz had the opportunity to taste a number of top notch Côte-Roties and Châteauneuf-du-Papes, as the yacht's owner was an avid collector of Rhône bottlings. This first encounter with world-class wines had a profound influence on him, prompting a desire to craft wines of the same caliber and style from his native land.

After earning a degree in oenology and viticulture at Elsenberg College of Agriculture in Stellenbosch, Schultz gained valuable practical experience during a harvest at Sonoma-Cutrer in the mid-1990s. He returned to the Cape with an understanding of cutting edge scientific and technological practices in winemaking, advances that South Africa had not yet discovered at that time. Schultz worked stints at several wine farms before being named winemaker at the prestigious Thelema Mountain Vineyards in 2001. Since then, he has been crafting world-class wines under the ever-watchful eye of Cape wine legend Gyles Webb.

In 2002, Schultz traveled to France for the first time to visit the producers he aspired to emulate. He completed a harvest at Château-du-Joanny in the Southern Rhône, where he worked with Grenache, Syrah and Viognier. It was there that he became inspired to create his eponymous wine, and Syrah was naturally the varietal of choice.

Grapes for the dazzling Rudi Schultz Syrah are sourced from a single vineyard site in the Bottelary Hills ward of Stellenbosch. The vineyard is located 16 miles from the ocean, at an elevation of 348 feet. The soil is a well granite-based "duplex" form, consisting of coarse sand on a gravel base, with a small percentage of wet clay.

The hand-crafted wine is vinified at Thelema. Hailed as a "small production gem" and a "delicious fruit-driven Syrah" that "maintain[s] a sense of freshness and minerality," Rudi Schultz Syrah has earned a 90+ Wine Spectator rave in every vintage since its 2002 debut. The unicorn depicted on the label is part of the coat of arms of Schultz's wife's family.

Winemaking runs in the Schultz family, as Rudi's older brother Carl and younger brother Gunther are also talented winemakers. When not crafting his award-winning, critically acclaimed wines, Schultz enjoys competitive mountain biking, paddling and surfing.



*Rudi Schultz*

ESTABLISHED: 2002

PROPRIETOR & WINEMAKER:  
Rudi Schultz

LOCATION: Sourced from a single vineyard in the Bottelary Hills ward of Stellenbosch, 16 miles from the ocean, at an elevation of 348 feet above sea level

SOILS: Granite based "duplex" form which consists of coarse sand on gravel with a small percentage of wet clay

WINES IMPORTED: Syrah, Cabernet Sauvignon



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