



Rudera Noble Late Harvest Chenin Blanc 2002

main variety	Chenin Blanc	vintage	2002
analysis	alc: 13.0 ph: 3.65 rs: 136.8 ta: 8.0		
type	Dessert	producer	Rudera Wines winemaker .
		wine of origin	Stellenbosch

tasting notes

Distinct yellow hue; very rich bouquet. Amazingly full, scented nose erupting from the glass. Waxy, honeyed with mouth watering fruit salad and apples. Rich mouth-feel and layers of tropical flavours. The delicate yet firm smokey, oaky flavour expanding in the mouth. Fairly sweet and full; lovely texture and good length.

ageing potential

This wine will develop over the next 5 years to gain complexity and true Chenin blanc character.

blend information

100% Chenin Blanc

in the vineyard

The botrytised grapes were hand-picked in the early morning from old bush vines on the morning of 21 March and were berry selected using a vibrating sorting table. The yields were 2,1 (8hl/ha) tons per hectare with acids above 9,7g/l and pH's generally below 3,1. A total of 4011 x 375ml were made.

in the cellar

The grapes were lightly crushed and the juice was allowed to settle overnight. New French barriques were filled and allowed to ferment with the natural yeast, using the indigenous microflora on the grapes. Fermentation took place in a 14°C cellar but actual fermentation temperatures were not monitored. Rudera Chenin blanc Noble Late Harvest were finished with fermentation two months later and were sterile filtered before being bottled.