



Rudera Noble Late Harvest Chenin Blanc 2005

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| main variety | Chenin Blanc | vintage | 2005 |
| analysis | alc: 12.0 ph: 3.91 rs: 138.6 ta: 8.0 | | |
| type | Dessert | producer | Rudera Wines |
| style | Sweet | winemaker | . |
| | | wine of origin | Stellenbosch |
| body | Full | | |

tasting notes
Distinct bright yellow hue; rich bouquet. Waxy, honeyed with flinty tangerine. Rich mouth-feel and layers of tropical flavours, apricot, and some marmelade. The delicate yet firm smokey, oaky flavour expanding in the mouth. Fairly sweet and full; lovely texture and good length and balance.

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 in a morning early in April and where careful bunch selection were done in the vineyard. The yields were 2,0 (8hl/ha) tons per hectare with acids above 9,3g/l and pH's generally below 3,2. A total of 5966 x 375ml were made.