



## Rudera Noble Late Harvest Chenin Blanc 2006

main variety	Chenin Blanc	vintage	2006
analysis	alc: 13.0   ph: 3.65   rs: 133.6   ta: 8.2		
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.

### about the harvest

The yields were 2.0 (8hl/ha) tons per hectare with acids above 9.2g/l and pH generally below 3.1.