



Rudera Noble Late Harvest Chenin Blanc 2007

main variety Chenin Blanc

vintage 2007

analysis alc: 12 | ph: 3.43 | rs: 124.8 | 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.