



Rudera Noble Late Harvest Chenin Blanc 2008

main variety Chenin Blanc

vintage 2008

analysis alc: 12.02 | ph: 3.35 | rs: 128.5 | ta: 9.2 | va: 1.1

type Dessert

producer Rudera Wines

style Sweet

winemaker .

taste Fruity

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 is a wine made for aficionados and collectors, and will age beautifully for decades to come.

blend information

100% Chenin Blanc

in the vineyard

Rudera Noble Late Harvest Chenin Blanc is exclusively produced in exceptional years when conditions are conducive to enable natural botrytis to accrue on premier parcels of grapes. The botrytised grapes were hand-picked in the early morning from old bush vines in April and bunch selection was done carefully in the vineyard. The yields were 2,0 (8hl/ha) tons per hectare with acids above 9,2g/l and pH's generally below 3,1.

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 was finished with fermentation two months later and was sterile filtered before being bottled.