



Rudera Robusto Chenin Blanc 2001

main variety Chenin Blanc

vintage 2001

analysis alc: 15.2 | ph: 3.27 | rs: 8.4 | ta: 6.7

type White

producer Rudera Wines

style Dry

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 smoky, oaky flavour expanding in the mouth. Fairly sweet and full; lovely texture and good length.

ageing potential

Drinking exceptionally well now and will gain in intricacy over the next five years.

blend information

Chenin Blanc

in the vineyard

These Chenin blanc vineyards are situated on a cool slope at an altitude of 230m above sea level, in the prime Koelenhof area of Stellenbosch. The bush vines were planted on broken shale in 1979 and are fully mature. Canopy management of the vines ensured natural high acidity and full flavour concentration. No irrigation is available and the yield was 4,9 (23hl/ha - only free run juice used) tons per hectare.

about the harvest

The grapes were handpicked in the early morning from old bush vines at 27.2° Balling. The grapes came in on the morning of 12 March. The yield was 4,9 (23hl/ha - only free run juice used) tons per hectare, with an acid of 9,7 g/l and a pH of 2,9. A total of 860x6x750ml was made.

in the cellar

The grapes were lightly crushed and the free-run juice was allowed to settle for 48 hours. VIN7 yeast was used in making this wine. The clear juice with the fluffy lees was then fermented in 225-l (50% new and the rest 2nd and 3rd fill) French barriques.

Fermentation took place in a 14°C cellar, but actual fermentation temperatures were not monitored. Rudera Robusto Chenin blanc matured in barrel for eight months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.