



Rudera Robusto Chenin Blanc 2002

main variety	Chenin Blanc	vintage	2002
analysis	alc: 14.0 ph: 3.28 rs: 15.7 ta: 8.2		
type	White	producer	Rudera Wines
style	Off Dry	winemaker	.
		wine of origin	Stellenbosch
body	Full		

tasting notes

Green yellow hue; gloriously rich bouquet. Fruit salad consisting of pears, peaches and pineapple erupting from the glass. Waxy, honeyed with mouth-watering citrus and pineapple flavours rewarding the palate. Rich mouth-feel and layers of tropical flavours. The delicate yet firm smoky, oaky flavour expanding in the mouth. Fairly sweet but perfectly balanced with lovely texture and good length.

ageing potential

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

blend information

100% 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 5,6 (26hl/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 26.8° Balling. The grapes came in on the morning of 6 March. The yield was 5,6 (26hl/ha - only free-run juice used) tons per hectare, with an acid of 9,8 g/l and a pH of 3,0. A total of 690x6x750ml 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. Robusto Chenin blanc matured in barrel for eight months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.