



## Rudera Robusto Chenin Blanc 2004

main variety Chenin Blanc

vintage 2004

analysis alc: 13.0 | ph: 3.21 | rs: 20.4 | ta: 7.3

type White

producer Rudera Wines

style Off Dry

winemaker .

wine of origin Stellenbosch

### tasting notes

Straw in colour with hint of green. Bouquet of lime, fruitsalad of summer fruit and some vanilla. The palate is rich and full of flavour with honeyed dried fruit indicating some botrytis. Good crisp acid balances the sweet fruit flavours. A taut yet big wine with structure, texture and length.

### ageing potential

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

### blend information

100% Chenin Blanc

### in the vineyard

These Chenin blanc vineyards are situated on the foot of the Helderberg in 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 6,5 ( 35,7hl/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 25.5Â° Balling. The yield was 6,5 ( 35,7hl/ha - only free-run juice used) tons per hectare, with an acid of 8,5 g/l and a pH of 3,2. A total of 100x6x750ml was made.

### in the cellar

The grapes were lightly crushed and the free-run juice was allowed to settle for 48 hours. Natural 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 14Â°C cellar, but actual fermentation temperatures were not monitored. Robusto Chenin blanc matured in barrel for twelve months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.