



Rudera Robusto Chenin Blanc 2005

main variety Chenin Blanc

vintage 2005

analysis alc: 14.5 | ph: 3.06 | rs: 10.8 | ta: 7.1

type White

producer Rudera Wines

style Off Dry

winemaker .

wine of origin Stellenbosch

tasting notes

Straw in colour with a beautiful green tinge. Bouquet of citrus, fruit salad and pineapple. Rich concentrated palate and full of flavour with tropical fruit. Good crisp acidity 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.

This wine comes from two vineyards, both bush vines. One was planted on broken shale in 1979 and is fully mature, the other planted on Koffieklip in 1985.

Canopy management of the vines ensured natural high acidity and full flavour concentration. No irrigation is available and the yield was 5,5 (32,4 hl/ha - only free-run juice used) tons per hectare.

about the harvest

The grapes were hand-picked in the early morning from old bush vines at 26.2° Balling. The yield was 5,5 (32,4hl/ha - only free-run juice used) tons per hectare, with an acid of 8,7 g/l and a pH of 3,2.

A total of 750 x 6 x 750ml 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 litre (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 twelve months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.