



## Rudera Robusto Chenin Blanc 2006

main variety Chenin Blanc

vintage 2006

analysis alc: 14.0 | ph: 2.97 | rs: 11.7 | ta: 6.9

type White

producer Rudera Wines

style Off Dry

winemaker .

wine of origin Stellenbosch

### tasting notes

Straw colour with a hint of old gold. Quince and grapefruit bouquet, with fresh fruit salad and pineapple on the nose and it follows through on the palate. Good crisp acidity balances the sweet fruit flavours. A taut yet big wine with structure, texture and length will reward aging.

### 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 5,7 (33,5 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 26.2Â° Balling. The yield was 5,7 (33,5 hl/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 1536 x 6 x 750ml was made.