



Rudera Robusto Chenin Blanc 2009

main variety	Chenin Blanc	vintage	2009
analysis	alc: 14.29 ph: 3.42 rs: 4.7 ta: 5.1 va: 0.47		
type	White	producer	Rudera Wines
style	Dry	winemaker	.
		wine of origin	Stellenbosch
body	Full		

tasting notes

Developing gold shot with lime, rich tropical / spicy nose, boisterous peach / pear / guava fruit on the nose which follows through on the palate. Good crisp acidity balances the flavours. A taut yet luscious 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. Complexity is the hallmark of this wine.

blend information

100% Chenin Blanc

in the vineyard

The grapes for the Robusto are from 30 years old bush vines situated in Bottelary Hills, in the Stellenbosch region. The vineyard faces north easterly and is situated at the top of the hill on a geographical fault line. The soil of the vineyard consists of a mixture of decomposed granite and shale over clay subsoil with very good water-retention capacities. Canopy management of the vines ensured natural high acidity and full flavour concentration. No irrigation is available.

about the harvest

The grapes were hand-picked in the early morning at 23° B. The yield was 5.7 (33.5 hl/ha) tons per hectare, with an acid of 6.3 g/l and a pH of 3.36.

in the cellar

The grapes were hand-picked in the early morning at 23 Balling. The yield was 5.7 (33.5 hl/ha) tons per hectare, with an acid of 6.3 g/l and a pH of 3.36. The grapes went through natural fermentation without the addition of commercial yeast, enzymes, acids, or fining agents. It is neither filtered nor cold-stabilised and therefore may in time throw harmless sediment. Robusto is a bold, barrel-fermented Chenin Blanc, made in a richer, full-bodied style.