



Rudera Robusto Chenin Blanc 2011

main variety Chenin Blanc

vintage 2011

analysis alc: 14.5 | ph: 3.47 | rs: 5.5 | ta: 5.3 | va: 0.6

type White

producer Rudera Wines

style Dry

winemaker Chris Keet

wine of origin Stellenbosch

body Full

tasting notes

The Rudera Robusto Chenin Blanc 2011 shows unrestrained ripe pineapple and citrus, with pear, guava and peach aromas that follow on the nose. Well integrated oak coming through as fresh toast. It gives voluptuous tropical fruit and ripe grapefruit on the palate with fat, oily texture and a sweet mid-palate. It has good acidity with a lingering rich lime finish.

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.