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Rudera Robusto Chenin Blanc 2003

Green yellow colour. Bold bouquet of apricot, spice, tropical melon and some vanilla. The palate is rich and full of flavour with honeyed apricot indicating some botrytised fruit. Pears, pineapple and peashes. Good crisp acid balances the sweet fruit flavours. A taut yet big wine. Some smoky oak notes add complexity and structure. Lovely texture and length.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Rudera Wines
winemaker : .
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 17.8 g/l **pH :** 3.32 **ta :** 8.7 g/l
type : White **style :** Off Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

The 2002 vintage were winner of the 2005 Wine Chenin Challenge with ****(*) and one of first three wines in South Africa to achieve SUPER CHENIN status from the Chenin Blanc Association based on constant high quality. The 2003 vintage received **** in the February 2005 issue of Wine Magazine.

At the 2004 Rendez-vous du Chenin in Loire, the 2002 Robusto Chenin blanc was voted as part of the best expressions of Chenin blanc in the world. Michelangelo International Wine Award 2002 - Gold. Diners Club winemaker of the Year award in the top 10. Platter Guide 2005 rates this wine ****(*).

ageing :

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

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 5,2 (24 hl/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 26.4Âº Balling. The yield was 5,2 (24 hl/ha - only free-run juice used) tons per hectare, with an acid of 9,6 g/l and a pH of 3,0. A total of 233x6x750ml 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 14ÂºC cellar, but actual fermentation temperatures were not monitored. Robusto Chenin blanc matured in barrel for eight months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.