

## Rudera Noble Late Harvest Chenin Blanc 2005

Distinct bright yellow hue; rich bouquet. Waxy, honeyed with flinty tangerine. Rich mouth-feel and layers of tropical flavours, apricot, and some marmelade. The delicate yet firm smokey, oaky flavour expanding in the mouth. Fairly sweet and full; lovely texture and good length and balance.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Rudera Wines

**winemaker :** .

**wine of origin :** Stellenbosch

**analysis :** alc : 12.0 % vol rs : 138.6 g/l pH : 3.91 ta : 8.0 g/l

**type :** Dessert **style :** Sweet **body :** Full **wooded**

**pack :** Bottle **size :** 0 **closure :** Cork

In the 2003 Rendez-vous du Chenin the Noble Late Harvest 2002 was the only non-French wine in the sweet wine category.

This wine was rated a gold medal at the Basil International Wine Fair.

The Rudera Chenin Blanc Noble Late Harvest 2003 scored an impressive 92/100 in the May 2004 issue of Wine Spectator.

The 2005 Platter Guide rated the 2003 vintage \*\*\*\*(\*)

The 2005 Rudera Noble Late Harvest vintage scored \*\*\*\*(\*) in the 2006 and 2007 Platter Guides.

The 2005 vintage scored 91 in Steve Tanzer's International Wine Cellar, dated March/April 2007.

### **ageing :**

This wine will develop over the next 5 years to gain complexity and true Chenin blanc character.

### **in the vineyard :**

The botrytised grapes were hand-picked in the early morning from old bush vines in a morning early in April and where careful bunch selection were done in the vineyard. The yields were 2,0 (8hl/ha) tons per hectare with acids above 9,3g/l and pH's generally below 3,2.

A total of 5966 x 375ml were made.

