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Rudera Robusto Chenin Blanc 2005



Straw in colour with a beautiful green tinge. Bouquet of citrus, fruit salad and pineapple. Rich concentrated palate and full of flavour with tropical fruit. Good crisp acidity balances the sweet fruit flavours. A taut yet big wine with structure, texture and length.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Rudera Wines
winemaker : .
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 10.8 g/l **pH :** 3.06 **ta :** 7.1 g/l
type : White **style :** Off Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

The 2002 vintage was a winner of the 2005 Wine Chenin Challenge with ****(*) and one of the first three wines in South Africa to achieve SUPER CHENIN status from the Chenin Blanc Association based on constant high quality. The 2004 vintage is one of only two wines who received this honour for the third time.

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. The 2005 Robusto Chenin blanc repeated this feat at the 2006 Rendez-vous du Chenin in Loire.

The Robusto Chenin blanc 2005 was awarded five stars in the John Platter SA Wine Guide in the 2007 edition.

ageing :

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

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 5,5 (32,4 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 5,5 (32,4hl/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 750 x 6 x 750ml 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 litre (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 twelve months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.