

Rudera Chenin Blanc 2007

Bright gold, green tinge. Tropical, citrus nose. Baked apples, grapefruit and quince create a rich palate with savoury complexity. A weighty wine with great balance of wood and fruit. Lovely long finish.

"Another wonderful expression of Chenin, with hazelnut, lemon balm and nougat notes and a stunning texture." - *Matthew Jukes' Top 50 from Cape Wine 2008*

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rudera Wines

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.22 ta : 6.7 g/l

type : White **style :** Dry **wooded**

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

- Rudera Chenin blanc 2003 scored 5 stars in January 2006 issue of Decanter Magazine and 4 stars in Wine International Magazine in 'First Taste'.
- In February 2005 Wine Magazine, the 2004 vintage was in the top seven wines with a 4 stars rating at the yearly Chenin Challenge.
- At the 2003 Rendez-vous du Chenin in Loire, the 2002 Rudera Chenin Blanc was voted as part of the best expressions of Chenin Blanc in the world. Proefschrift Juni/Juli/August 2004 Rudera Chenin Blanc 2003 scored 9/10 and was highlighted as one of South Africa's top white wines followed by a Gold Medal at Basil Wine Fair. WINE Magazine scored the 2004 vintage 4 stars stars.
- The Platter Guide, 2007 issue, awarded the 2005 vintage 4 stars. In the March 7, 2007 New York Times, Wines of the times tasting, the Rudera Chenin blanc 2005 was rated 2 ½ stars (out of 3).
- The Platter Guide, 2008 issue, awarded the 2006 vintage 4 stars.

ageing :

Drinking exceptionally well now and will gain in intricacy over the next two to six years.

in the vineyard :

These Chenin Blanc vineyards are situated on a cool slope in the prime Koelenhof and Faure area of Stellenbosch. The bush vines were planted on broken shale and decomposed Table Mountain Sandstone in 1977 and 1986 respectively, and are fully mature.

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 from old bush vines at between 23.9° and 25.7° Balling. The yield yield was 5.5 tons per hectare with acids above 6.7 g/l and pH generally below 3.22.

A total of 3260 x 6 x 750ml was made.

