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Rudera Noble Late Harvest Chenin Blanc 2007

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 % vol **rs :** 124.8 g/l **pH :** 3.43 **ta :** 8.2 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 vinatge 4½ stars.
- The 2005 Rudera Noble Late Harvest vintage scored 4Â½ stars in the 2006 and 2007 Platter Guides.
- The 2005 vintage scored 91 in Steve Tanzer's International Wine Cellar, dated March/April 2007.
- The Rudera Noble Late Harvest 2006 received 4½ stars in The Platter Guide 2008.

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.

about the harvest:
The yields were 2.0 (8hl/ha) tons per hectare with acids above 9.2g/l and pH generally below 3.1.