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Rudera Noble Late Harvest Chenin Blanc 2002

Distinct yellow hue; very rich bouquet. Amazingly full, scented nose erupting from the glass. Waxy, honeyed with mouth watering fruit salad and apples. Rich mouth-feel and layers of tropical flavours. The delicate yet firm smokey, oaky flavour expanding in the mouth. Fairly sweet and full; lovely texture and good length.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Rudera Wines
winemaker : .
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 136.8 g/l **pH :** 3.65 **ta :** 8.0 g/l
type : Dessert **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Wine Spectator, April 2003 - 89/100
Robert Parker, 'The Wine Advocate', Issue 145 - 88/100
Platter Wine Guide 2004 - ****. This was the only non French wine selected as great expression of the Chenin blanc grape in the over 100g/l catagory in the 2003 Rendez-vous du Chenin, Loire.

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 on the morning of 21 March and were berry selected using a vibrating sorting table. The yields were 2,1 (8hl/ha) tons per hectare with acids above 9,7g/l and pHâ€™s generally below 3,1. A total of 4011 x 375ml were made.

in the cellar :
The grapes were lightly crushed and the juice was allowed to settle overnight. New French barriques were filled and allowed to ferment with the natural yeast, using the indigenous microflora on the grapes. Fermentation took place in a 14Â°C cellar but actual fermentation temperatures were not monitored. Rudera Chenin blanc Noble Late Harvest were finished with fermentation two months later and were sterile filtered before being bottled.