

Rudera Chenin Blanc 2002

This wine is clear and bright gold with a green tinge. Citrus, quince, peach and baked apple flavours jump from the glass. A rich concentrated mouth-feel, flowery mid-palate, and layers of glorious pineapple and grapefruit culminate in a long, complex, lingering finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rudera Wines

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 6.4 g/l pH : 3.37 ta : 8.3 g/l

type : White **style :** Dry **body :** Full **wooded**

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

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 Wine International Magazine in 'First Taste' giving it 91 and **** in Platter Guide 2004.

ageing :

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

in the vineyard :

These Chenin Blanc vineyards are situated on a cool slope in the prime Koelenhof area of Stellenbosch. The bush vines were planted on broken shale between 1977 and 1986, and are fully mature. Canopy management of the vines ensured natural high acidity and full flavour concentration. No irrigation is available and the yield was 4,9 (22hl/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 between 25.1° and 26.2° Balling. The grapes came in on the mornings of 26 February till 13 March. The yield was 4,9 (22hl/ha - only free-run juice used) tons per hectare with acids above 8,9 g/l and pH's generally below 3,1. A total of 1268 x 6 x 750ml was made.

in the cellar :

The grapes were lightly crushed and the free-run juice was allowed to settle overnight. Only natural yeast was used in making this wine, using the indigenous microflora on the grapes. The juice with the fluffy lees was then fermented in 225-l (mostly 2nd and 3rd fill) French barriques. Fermentation took place in a 14°C cellar but actual fermentation temperatures were not monitored. Rudera Chenin Blanc matured in barrel for eight months on the lees; thereafter it was racked, lightly filtered and bottled without being stabilized.

