

Rudera Chenin Blanc 2003

This wine is clear and bright gold with a green tinge. The citrus start with lime and develop in the mouth to grapefruit. Quince and apple flavours add to the complexity with the wood so well integrated that only a hint of vanilla is evident. A rich concentrated mouth-feel, flowery mid-palate, and layers of glorious tropical fruit culminate in a long, complex, lingering finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Rudera Wines

winemaker : .

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.33 ta : 7.2 g/l

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

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

Rudera Chenin blanc 2003 scored ***** in January 2006 issue of Decanter Magazine and **** in Wine International Magazine in 'First Taste'. 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.

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 and Faure 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 5,3 (27hl/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 24.7Å° and 26.0Å° Balling. The grapes came in on the mornings of 17 February till 7 March. The yield was 5,3 (27hl/ha - only free-run juice used) tons per hectare with acids above 8,2 g/l and pHÅ°s generally below 3,1. A total of 2555 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 14Å°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.

