



Rudera Noble Late Harvest Chenin Blanc 2010

main variety	Chenin Blanc	vintage	2010
analysis	alc: 11.43 ph: 3.22 rs: 138.6 ta: 9.2 va: 1.13		
type	Dessert	producer	Rudera Wines
style	Sweet	winemaker	Chris Keet
taste	Fruity	wine of origin	Stellenbosch
body	Full		

tasting notes

Bright, golden hues invite you to a nose of citrus honey, ripe guava, dried apricots and canned pineapple, delicately layered with hints of orange blossom. The oily, creamy mouth feel reflects ripe, tropical fruit and buttered toast flavours, with a lovely balance between sweetness and crisp citrus acidity, following through to a rich, lingering finish.

ageing potential

This is a wine made for aficionados and collectors, and will age beautifully for decades to come.

blend information

100% Chenin Blanc

in the vineyard

Rudera Noble Late Harvest Chenin Blanc is exclusively produced in exceptional years when conditions are conducive to enable natural botrytis to accrue on premier parcels of grapes. The botrytis grapes were hand-picked in the early morning from old bush vines in April and bunch selection was done carefully in the vineyard. The yields were 2,0 (8hl/ha) tons per hectare with acids above 9,2g/l and pH's generally below 3,1.

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 micro flora on the grapes. Fermentation took place in a 14°C cellar but actual fermentation temperatures were not monitored. Rudera Chenin blanc Noble Late Harvest was finished with fermentation two months later and was sterile filtered before being bottled.