



Rudera Robusto Chenin Blanc 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 14. | ph: 3.3 | rs: 7.4 | ta: 5.3 | va: 0.6

type White

producer Rudera Wines

style Dry

winemaker Chris Keet

wine of origin Stellenbosch

body Full

tasting notes

Slight gold colour with lime, rich ripe pineapple and honey on the nose which follows through on the palate. Good crisp acidity balances the full bodied flavours. The Lingering finish is a testimony of high quality ripe grapes.

ageing potential

Drinking exceptionally well now and will gain in intricacy over the next four years. Complexity is the hallmark of this wine.

blend information

100% Chenin Blanc

food suggestions

The Rudera Robusto Chenin blanc pairs well with modern cuisine and specifically with asian and fusion cuisine. The wine pairs well with spicy and creamy dishes which also makes it a perfect winter white wine with stews, chicken curries and pasta dishes.

in the vineyard

The grapes for the Robusto are from 40 years old bush vines situated in Bottelary Hills, in the Stellenbosch region. The vineyard faces north easterly and is situated at the top of the hill on a geographical fault line. The soil of the vineyard consists of a mixture of decomposed granite and shale over clay subsoil with very good water-retention capacities. Canopy management of the vines ensured natural high acidity and full flavour concentration. No irrigation is available.

about the harvest

The grapes were hand-picked in the early morning at 23 Balling. The yield was 5.6 tons per hectare.

in the cellar

The grapes went through natural fermentation without the addition of commercial yeast, enzymes, acids, or fining agents. It is neither filtered nor cold-stabilised and therefore may in time throw harmless sediment.