



Rudera De Tradisie Chenin Blanc 2015

main variety Chenin Blanc

vintage 2015

analysis alc: 13.5 | ph: 3.46 | rs: 3.0 | ta: 5.3 | va: 0.72

type White

producer Rudera Wines

style Dry

winemaker Chris Keet

wine of origin Stellenbosch

tasting notes

De Tradisie has a complex nose of green apples, smoky melon and orange blossoms. The citrus flavours follow through on the pallet, with lime leading grapefruit, quince and cinnamon onto a rich but refreshing palate. It is a wellbalanced wine with great integration of oak and a lovely long finish with a yeasty undertone. It is a very flavoursome wine.

ageing potential

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

blend information

100% Chenin Blanc

food suggestions

De Tradisie pairs exceptionally well with an array of summer dishes such as quiches, frittatas and omelettes; simply cooked fish dishes, scallops, salt and pepper squid or fishcakes; light seafood pasta dishes and risottos; salads or sushi.

in the vineyard

The grapes for De Tradisie are sourced from a single vineyard on Piekenierskloof in the Ceder Mountains. The Piekenierskloof old bush vines are 52 year old and grows side by side with the regions indigenous rooibos tea on the single rocky slope.

about the harvest

The name, De Tradisie ("The Tradition") was given to this wine because it is so true to our goal to produce wines in a traditional and natural way. The grapes were hand-picked in the early morning at 23 Baling.

in the cellar

There was no de-stemming and the grapes went through a natural fermentation without the addition of commercial yeast, enzymes, acids, or fining agents. It is further neither filtered nor cold-stabilised. De Tradisie is an elegant, barrel-fermented Chenin Blanc, made in a dry, refreshing style.