



Rudera De Tradisie Chenin Blanc 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 14.42 | ph: 3.37 | rs: 1.2 | ta: 5.4

type White

producer Rudera Wines

style Dry

winemaker Chris Keet

wine of origin Stellenbosch

tasting notes

Rudera de Tradisie Chenin blanc 2013 shows ripe Golden Delicious apple, nectarines and melon aromas, well supported by the oak, coming through as buttered toast on the nose. It has a rich, creamy texture and balanced acidity on the palate with fresh apple and citrus flavours, following in a long fresh finish.

ageing potential

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

blend information

100% Chenin Blanc

in the vineyard

The grapes for De Tradisie are sourced from two separate vineyards. The Polkadraai vineyard is 40 year old vines and consists of a mixed top soil of Oak leave and gravel over clay. It produces the most elegant wine of all the vineyards. The Helderberg vineyard is closest to the sea (3km as the crow flies) and gets lots of cooling sea breezes. It consists of Table mountain sandstone soils over clay. This vineyard produces very fruity wine, particularly yellow fruit flavours like pear, golden delicious apple and pineapple.

in the cellar

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. There was no de-stemming and the grapes went through a natural fermentation in barrel without the addition of commercial yeast, enzymes, acids, or fining agents. This wine spent 10 months in French barrels. It is further neither filtered nor cold-stabilised. De Tradisie is an elegant, barrel-fermented Chenin Blanc, made in a dry, refreshing style.