

## Robertson Winery Almond Grove Noble Late Harvest 2003

International Wine Challenge 2005 - Bronze

Veritas 2005 - Gold

This full-bodied wine exhibits rich flavours of dried apricots, almonds and honey, with a lingering aftertaste of ripe peaches. On the palate, the wine is delicate but concentrated. The fine fresh acidity balances the sweetness with a long smooth finish. Serve at 8° - 10°C.

**variety :** Weisser Riesling | 100% Weisser Riesling

**winery :** Robertson Winery

**winemaker :** Lolly Lourens

**wine of origin :** Robertson

**analysis :** alc : 10.82 % vol    rs : 122.90 g/l    pH : 3.20

**type :** Dessert

**pack :** Bottle

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**ageing :** 5 to 7 years

**in the vineyard :** Almond Grove, a single vineyard with deep, well-drained red Karoo soils, is the source of this Weisser Riesling. About once every three vintages, damp warm weather conditions in this vineyard are optimal for the development of Botrytis Cineria, "Noble Rot." This concentrates sugars, acids, flavors and aromas and enables us to produce this late harvest wine. The perfect hang time on the vine combined with very selective picking was necessary to harvest these extremely ripe grapes. The Almond Grove farm has been owned by the Baard family since 1979, one of Robertson Winery's 43 member families.

**Farm:** Almond Grove

**Soil type:** Deep, well-drained red Karoo soils with a high lime content

**Trellising:** Four-wire Perold system

**Water management:** Regulated drip irrigation

**Row direction:** East to West

**about the harvest:** Harvest date: First week of April 2003

**Harvest method:** Hand-harvested in small baskets at 36° Balling/Brix (36 Baumé)

**Yield:** 3 tons per hectare

**in the cellar :** Fermentation: Fermentation took place small fermenters at 15° Celsius for 5 weeks

**Barrel maturation:** No oak maturation

**Bottling date:** Last week in May 2003

Long, slow fermentation at 15°Celsius took 35 days. After the alcohol content reached 10%, the wine was tasted frequently to determine the precise point when the alcohol and residual sugar levels are in balance.

### Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)

