

Robertson Winery Kings River Chardonnay NV

Silver - International Wine and Spirit Competition (IWSC) 2005

4 Stars - John Platter

Veritas 2005 - Gold

Rich open aromas of fresh citrus and lime with hints of oatmeal and butterscotch. The palate is ripe pineapple and melon, complemented by full-bodied soft varietal fruit, giving a generous texture with a long full flavoured soft finish. Serving temperature 10Å° - 12Å°Celsius.

variety : Chardonnay | 100% Chardonnay

winery : Robertson Winery

winemaker : Jacques Roux

wine of origin : Breede River

analysis : alc : 13.28 % vol rs : 2.1 g/l pH : 3.20

type : White style : Off Dry wooded

pack : Bottle closure : Cork

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ageing : 3 to 5 years.

in the vineyard : Carefully judged vineyard selection has provided a solid fruit foundation for this Chardonnay. Fruit was sourced from a premium block on the Kings River farm that is owned by the Colyn family since 1880, one of Robertson Winery's 43 member families. The well-weathered deep Karoo soil on this farm with its generous lime content, adds an underlying richness and complexity to this unique wine.

Farm: Kings River

Soil type: Well weathered deep Karoo soils with generous lime content.

Trellising: Four-wire Perold system

Water management: Regulated drip irrigation, resulting in small, concentrated berries

Row direction: North-west to south-east

Viticulturist: Anton Laas

about the harvest: The grapes were harvested the third week of February 2004 by hand into small baskets at 24Å° Balling/Brix (24 BaumÅ°)

Yield: 8 tons per hectare

in the cellar : Fermentation: 100% Barrel fermented Å° 50% natural fermentation Å° 50% inoculated with selected yeast

Barrel maturation: 8 Months in new 225-litre French barrels

Bottling date: 31 October 2004



Robertson Winery

Robertson

023 626 3059

www.robertsonwinery.co.za