

Robertson Winery Cabernet Sauvignon 2004

Smooth, full-bodied style with rich mulberry, plum and cassis supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges. Serving temperature: 12Å° - 14Å°C

Enjoy now with roast beef, stews, lamb, venison, pasta and steak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.89 % vol rs : 4.4 g/l pH : 3.47 ta : 5.68 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

in the vineyard : 2004 was a slightly unusual harvest, with irregular weather patterns influencing ripening dramatically though overall quality was not adversely affected and volumes were slightly up on average. The preceding winter was cold enough for the vines to rest, but late rains and the ensuing weather conditions resulted in the whole harvest starting two weeks late. The unseasonal humid weather and thunder showers in January caused some problems in the early ripening varieties and the heat waves played havoc with sugar levels which meant the grapes were harvested even later than projected. However, 2004 will be remembered as a great vintage for red wines with good colour, great depth and an excellent fruit-acid balance, and whites with upfront fruit and a crisp acidity.

about the harvest: Fruit was harvested at full ripeness between 24,5Å° - 26,5Å°B from a selection of vineyards in the last week of February. 43 specially selected grape growers in the Robertson Valley were used. Our Cabernet Sauvignon vines are planted from East to West to protect grapes from direct sunlight. Vines are grown in deep soft Karoo soil and weathered shale on the lower mountain slopes in the valley. A rich, natural lime content in the soil ensures a healthy growing medium. Controlled irrigation produced smaller berries and concentrate flavour in the grape.
Yield (ton/ha): 10 Tons

in the cellar : Cold soaking happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25 Celcius for 6 days. The wine was matured on French oak for 7 months to add weight and complexity.
Oak Maturation: 7 months (French Oak)
Fermentation temp: 25Å° - 27Å°C
Cellaring Potential: 3-5 years



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