

Robertson Winery Ruby Cabernet 2004

Ruby Cabernet is a single variety developed in California from a cross of Cabernet Sauvignon with Carignan. Deep in colour, medium bodied and rich in flavour with very soft tannins which make the wine approachable within just a couple of months after the vintage. Serving temperature: 12Â° - 14Â°C

Complements beef roast, chicken roast, stews, lamb, venison, pasta and steak.

variety : Ruby Cabernet | 100% Ruby Cabernet

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Breede River

analysis : alc : 13.32 % vol rs : 1.8 g/l pH : 3.54 ta : 6.0 g/l

type : Red **style :** Dry **body :** Medium

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: The fruit was sourced from 43 specially selected grape growing families in the Robertson Valley. Our Ruby Cabernet vines are grown in soft Karoo soils rich in lime and cool alluvial soils next to the river. Fruit was harvested in the first week of March. The low annual rainfall is supplemented by con-trolled drip irrigation from the Breede River when needed.
Yield (ton/ha): 15 Tons

in the cellar : Cold soaking before fermentation ensured optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks at 25Â°C for seven days. Keeping the fruit separate throughout fermentation resulted in wines with varying flavours and palate weight allowing a diverse choice when it came to blending. The wine was matured on French oak for 3 months to add weight and complexity. Fermentation ensured optimum colour and flavour extraction.
Oak maturation: 35% (French)
Fermentation temp: 24Â° - 27Â°C
Cellaring potential: 2-3 years



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