

Robertson Winery Phanto Ridge Pinotage 2005

Rich aroma of plum and ripe banana with a lingering impression of chocolate and plum pudding. Soft, ripe tannins and well-integrated oak provide structure and a plushy textured mouth feel. Serve at 10Â° - 12Â° Celsius.

variety : Pinotage | 100% Pinotage
winery : Robertson Winery
winemaker : Jacques Roux
wine of origin : Breede River
analysis : alc : 13.91 % vol rs : 2.8 g/l pH : 3.39
type : Red **style** : Dry **wooded**
pack : Bottle

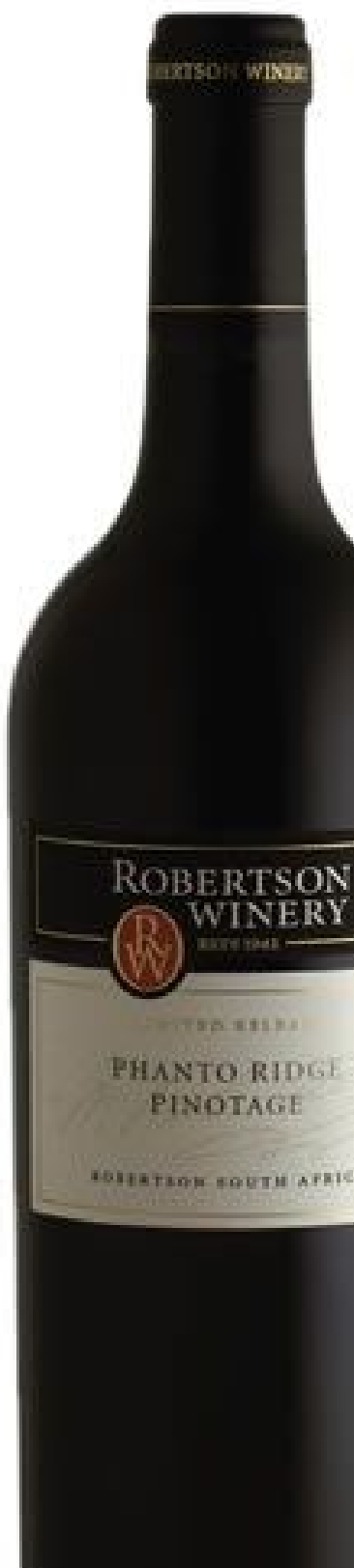
ageing : Up to 7 years.

in the vineyard : Phanto Ridge Pinotage derives its balance and structure from the vineyard's situation on the north-facing slope at the foot of the Langeberg Mountains, with its shale soils that is rich in lime. Careful vineyard management resulted in a harvest of small, concentrated berries. The De Vries family, one of Robertson Winery's 43 member families, has owned the farm since 1997.

Composition: 100% Pinotage
Farm: Phanto Ridge
Soil type: Shale
Trellising: Four-wire Perold system
Water management: Regulated deficit irrigation resulting in small berries and concentration of flavour
Row direction: North to south
Viticulturist: Briaan Stipp

about the harvest: Harvest date: 1 February 2005
Harvest method: Hand-harvested in small baskets at 24,4Â° Balling/Brix
Yield: 7 tons per hectare

in the cellar : Fermentation took place in small open fermenters at 26Â° Celsius. The cap was punched down manually every 3 hours to extract colour and flavour.
Barrel maturation: 12 Months in new 225-litre barrels (80% French and 20% American oak)
Bottling date: 13 December 2005



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www.robertsonwinery.co.za

