

Robertson Winery Sauvignon Blanc 2005

Full-bodied wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity.

Enjoy now with seafood, smoked salmon, roast chicken and pork. Serve at 8Â° - 10Â°C.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Robertson Winery

winemaker : Francois Weich

wine of origin : Robertson

analysis : alc : 12.19 % vol rs : 5.3 g/l pH : 3.41 ta : 6.6 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle

ageing : 2005-2006

in the vineyard : 2005 was an unusual harvest, with a low winter rainfall and then heavy rains in early summer influencing ripening. Overall quality was very good but volumes were slightly down. The unseasonal humid weather and thunder- showers in December and January caused some problems in the early ripening varieties but once that was over, the harvest proceeded as normal. 2005 will be remembered as a great vintage for red wines as the low water table resulted in smaller berries, which meant that the juice was more concentrated in flavour, with more intense colour. The white wines are generally of excellent quality with a fresh acidity and luscious fruit flavours.

about the harvest: Fruit was harvested very early in the morning from the last week of February to the middle of March from 43 specially selected grape growers in the Robertson Valley. Our Sauvignon Blanc vines are planted in deep cool alluvial soils on the riverbanks with a row direction from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extends the ripening period and builds up concentrated flavours in the grapes. The average annual rainfall of 280 mm is supplemented by controlled drip irrigation from the Breede River. Sauvignon Blanc's early results are much better than last year. The effort and drive that we put behind all of this, gave a better result. Grapes were harvested between 22Â° - 23Â°B from a selection of vineyards.

in the cellar : Gentle pressing followed by using a pneumatic bag press to capture the delicate fruit component. The wine was made reductively to prevent any oxidation and to ensure that natural flavours of the grapes could be retained. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 12Â°C.



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