

## Robertson Winery Gewürztraminer 2005

Full bodied wine with honeysuckle and rose petals in bouquet. Rich and smooth with beautifully balanced sugar and acid give an extra interest by a touch of honeyed botrytis.

An uncomplicated wine ideal with fresh fruit based desserts and mild soft cheeses. Serving at 8° - 10°C.

**variety** : Gewurztraminer | 100% Gewurztraminer

**winery** : Robertson Winery

**winemaker** : Francois Weich

**wine of origin** : Robertson

**analysis** : alc : 11.68 % vol    rs : 48.4 g/l    pH : 3.28    ta : 7.2 g/l

**type** : White    **style** : Semi Sweet    **body** : Full    **taste** : Fruity

**pack** : Bottle

**ageing** : Ageing within 2 years.

**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 early in the morning in the last week of February at 25°B from two specially selected grape growers in the Robertson Valley. Our Gewürztraminer vines are planted in Karoo soils on well-drained mountain slopes. Vines are planted from North West to South East to utilize the prevailing sea breeze. The sea breeze cools down the fruit, extend the ripening period and build up concentrated flavours in the grapes. Six tons of grapes per hectare were harvested at 25°B from two vineyards.

**in the cellar** : Only free run juice was used to ensure a delicate fruit component. Fermentation happened slowly in temperature controlled stainless steel tanks for 18 days at 15°C.



### Robertson Winery

Robertson

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[www.robertsonwinery.co.za](http://www.robertsonwinery.co.za)