

Robertson Winery Cabernet Shiraz 2003

An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit with well-balanced wood integration all around.

Enjoy this wine now with roast beef, guinea fowl, roast chicken, stews, lamb, venison, pasta and steak. Serving at 12Å° - 14Å°C.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz

winery : Robertson Winery

winemaker : Lolly Louwrens

wine of origin : Robertson

analysis : alc : 13.58 % vol rs : 4.90 g/l pH : 3.52 ta : 5.71 g/l

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

pack : Bottle

ageing : 4-5 Years

in the vineyard : For the first time in many years we had good rains and cold temperatures during winter in Robertson. It was good in that it helped to build up a little ground water, as it was not necessary to irrigate the vines during the winter months. Spring arrived at the beginning of September; overall bud break was very good due to the cold conditions of winter. Night temperatures in October and November were significantly cooler compared to the previous year. This ensured good acidities. In terms of disease we were lucky being in a warmer region, primary infections were low. Our harvest started on 28 January 2003. Attention to detail was well managed and has resulted in good potential in the quality of our wines.

about the harvest: The Shiraz fruit was harvested in the third and the Cabernet Sauvignon fruit in the last week of February from rich limestone soils in the Robertson Valley. An average of 8 tons of Shiraz and 10 tons of Cabernet were harvested per hectare. An annual rainfall of only 280 mm per year is supplemented with controlled drip irrigation from the Breede River. Both Shiraz and Cabernet Sauvignon grapes were harvested at full ripeness between 24,5Å° - 26,5Å°B from a selection of vineyards.

in the cellar : Cold soaking on the Cabernet Sauvignon happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks. The Cabernet Sauvignon was matured on French Oak for 10 months and 30% of the Shiraz on was matured on American Oak for 10 months prior to blending.



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